

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

**INDEX TO THE PROCEEDINGS
OF
10 USDA-LAND-GRANT UNIVERSITY SEMINARS
FOR FOOD SERVICE SUPERVISORY PERSONNEL
1969-1970-1971**



**FOOD AND NUTRITION INFORMATION
AND EDUCATIONAL MATERIALS CENTER**

**NATIONAL AGRICULTURAL LIBRARY
U. S. DEPARTMENT OF AGRICULTURE**

AD-33 Bookplate
(1-63)

NATIONAL

**A
G
R
I
C
U
L
T
U
R
A
L**



LIBRARY

SEP 3 1975

HOW TO REACH THE CENTER

CATALOGING - PREP.

Street Address: 10301 Baltimore Boulevard
Beltsville, Md. 20705

Mail Address: The Food and Nutrition Information
and Educational Materials Center
National Agricultural Library,
Room 304
Beltsville, Md. 20705

Telephone: Area Code 301/344-3719
(24-hour telephone monitor)
Office hours: 8:00-4:30
Monday-Friday

Visitors: The National Agricultural Library
is located at the Intersection of
U.S. Route 1 and Interstate Route
495 (Beltway, Exit 27 North),
Beltsville, Md., 15 miles northeast
of Washington, D.C. The visitor
parking area is accessible from
Route 1 and from Rhode Island Avenue.
Shuttle service is available between
USDA (downtown Washington) and the
Library. Transportation is also
available by Greyhound bus and by
taxicab.

CONTENTS

	Page
SCOPE OF THE FOOD AND NUTRITION INFORMATION AND EDUCATIONAL MATERIALS CENTER	iii
FOREWORD	v
PREFACE	viii
HOW TO USE THE INDEX	ix
AVAILABILITY OF REFERENCES CITED	x
SAMPLE CITATIONS	xi
ABSTRACTS OF PROCEEDINGS BY VOLUMES	xii
BIBLIOGRAPHY (Citations)	1
Consumer Education	1
Nutritional Science and Nutrition Education	1
History	5
Food Standards and Legislation	5
Management and Administration	6
Education and Training	12
Menu Planning	14
Food Preparation and Production	15
Equipment	15
Food Technology	15
Programs - General	16
Reference Materials	18
Purchasing, Receiving, and Storage	18
SUBJECT INDEX	19
PERSONAL AUTHOR INDEX	25
TITLE INDEX	26
<p>Note: Mention of a company name or a proprietary product does not necessarily imply endorsement by the U.S. Department of Agriculture, National Agricultural Library, Food and Nutrition Information and Educational Materials Center</p>	

SCOPE OF THE
FOOD AND NUTRITION INFORMATION AND
EDUCATIONAL MATERIALS CENTER

The Food and Nutrition Information and Education Materials Center (FNIC) is designed to assemble, maintain, and disseminate resource materials for training School Food Service personnel who implement USDA's Child Nutrition Programs.

In addition, through the FNIC, users have access to the total resources of the National Agricultural Library (NAL)

FNIC collects literature related to food service and nutrition. These materials include books, journal articles, pamphlets, government documents, special reports, proceedings, bibliographies, etc. In addition, FNIC maintains a collection of nonprint media in the form of films, filmstrips, slides, games, charts, audiotapes, and video cassettes.

Documents, articles, and audiovisual aids of substantial interest to the school food service and nutrition education community are selected for inclusion in the Catalogs.

These Catalogs are published periodically. The present catalogs are entitled as follows:

1. Catalog Food and Nutrition Information and Educational Materials Center June 1973. (Accession numbers 1-73 to 2366-73, inclusive)
2. Catalog Supplement 1. Cumulative Index Food and Nutrition Information and Educational Materials Center June 1974. (Accession Numbers 2367-4211, inclusive)

The 1974 Supplement to the Catalog contains a listing of materials processed by the Center from April 1973 through April 1974. The indexes at the back of the Catalog are cumulative and refer to materials listed in both the June 1973 Catalog and June 1974 Catalog Supplement. Additional supplementary catalogs will be issued as warranted by the number of acquisitions processed for the collection in subsequent periods. A separate Catalog, "Audiovisual Guide to the Catalog of the Food and Nutrition Information Center", is available also.

The "Index to the Proceedings of 10 USDA Land-Grant University Seminars for Food Service Supervisory Personnel 1969-1970-1971" was compiled from the permanent records used for citations in the above mentioned Catalog.

Comments and suggestions about the content of these Catalogs
or this Index should be addressed to:

Head, Food and Nutrition Information and
Educational Materials Center, Room 304
National Agricultural Library
Beltsville, Md. 20705

FOREWORD

In the past few years the Food and Nutrition Service has worked closely with the State Directors of Child Nutrition Programs and the Land-Grant Colleges and Universities to upgrade the managerial abilities of incumbent food service supervisory personnel and to train potential supervisors in nutrition and quantity food service to more effectively meet the nutritional needs of children through well-managed programs.

The training effort originated from a recommendation of the Joint Committee of the U.S. Department of Agriculture and Land-Grant Universities on Education for Government Service in 1967. This Committee recommended a broad-scale training program which was endorsed by the 1968 Convention of the National Association of State Universities and Land-Grant Colleges. A School Lunch Task Force Committee drew up a plan of action which was approved by the National Association and USDA. At the National School Lunch Workshop in April 1969, State Directors of School Food Service endorsed it and recommended that the plan be aggressively supported.

Members of the School Lunch Task Force included Louise Frolich, American School Food Service Association; Gordon Gunderson, Director of School Food Services in Wisconsin; Josephine Martin, Director of School Food Services in Georgia; Bertha Olsen, School Lunch Division, Consumer and Marketing Service^{1/}; Grace E. Goertz, The University of Tennessee, Knoxville, Chairman; Donald E. Lundberg, The University of Massachusetts, Vice-Chairman; and Herbert D. Rorex, School Lunch Division, C&MS, Executive Secretary.

The Plan of Action presents mechanisms for encouragement, evaluation, coordination funding of research and training programs for School Food Service personnel at Federal, State, and local levels. Recommendations include Regional Seminars for presently employed professional staff, Regional or District Centers and Traineeships for graduate study, Research Programs, Training Programs for workers and unit managers, and an Education Materials Center. The following is quoted from the report of the School Lunch Task Force Committee:

"Regional Seminar"

"A professional food service director is needed to supervise and direct food service activities for every 20 schools. With 70,000

^{1/} In August 1969 Federal food assistance programs were transferred from the Consumer and Marketing Service (C&MS), now the Agricultural Marketing Service, and consolidated in a new agency, Food and Nutrition Service.

school food service programs in the United States, 3,500 directors are needed.^{2/} Presently, approximately 1,200 are employed and 2,300 additional are needed. Many of the 1,200 employed directors need additional training. In a Task Force survey in which sixty-six percent of the State School Food Service directors responded, all reporting states indicated a need for more academic training of their presently employed professional staff members. Regional summer seminars would assist in providing opportunity for these staff members to receive additional training.

The TASK FORCE recommended that the JOINT COMMITTEE:

1. Encourage at least one of the Land Grant Colleges in each of the five administrative regions of the Department of Agriculture - C FP (C&MS) to conduct one-week seminars during the summer of 1969 for state and system-level school food service supervisors and/or consultants.
2. Request the SECRETARY OF AGRICULTURE to appoint a committee in each region composed of representatives from the host Land Grant College, School Lunch Division, the state school food service director of the host state, and a representative of the present Task Force to plan and implement the proposal. The School Lunch Division representative should be a member of all regional committees. Also, these committees should make long-range plans for the continuation of the regional seminars.
3. Request the SECRETARY OF AGRICULTURE to instruct the School Lunch Division, (C&MS) to implement the financing of the seminars on a cooperative basis with funds such as those provided from Title V, ESEA, State School Food Services, and the Federal School Lunch appropriations."

The implementation of the above recommendations began in 1969 when one seminar was funded by USDA as a prototype. This was the Southeastern Regional Seminar for School Food Service Administrators, held June 16-27, 1969, by the Department of Food Science and Institution Administration, College of Home Economics, The University of Tennessee. The merit of the prototype seminar was demonstrated by formal evaluation and appraisal, showing that it was a successful initial effort.

^{2/} Refers to 1967 date.

Therefore, three additional management seminars were held in 1970 at Oklahoma State University, Stillwater, Okla.; at the University of Tennessee, Knoxville, Tenn.; and the University of Massachusetts, Amherst, Mass.

Five seminars were held in 1971 at the following institutions:

1. Florida Agricultural and Mechanical College,
Tallahassee, Fla.
2. Kansas State University, Manhattan, Kans.
3. Pennsylvania State University, University
Park, Pa.
4. Utah State University, Logan, Utah.
5. University of Wisconsin, Madison, Wis.

The Seminars held in the summer of 1971 were planned to provide impetus to coordinating nutrition education as an aspect of school food service management.

A tenth seminar was held in 1972 at Rutgers University, New Brunswick, N.J. This was a conference to provide interchange between Child Nutrition program administrators and administrative personnel on current projects and to hear first-hand reports on the Rutgers study, "School Feeding Effectiveness Research Project."

All 10 seminars mentioned resulted in published Proceedings. A few chose separate volumes to report on the evaluation required by USDA guidelines. The University of Massachusetts issued Proceedings in three separate volumes.

The abstracts appearing on page xii provide the bibliographic documentation on the 10 volumes of Proceedings issued by these universities.

PREFACE

The Proceedings of the 10 USDA-Land-Grant College Seminars held in 1969, 1970, and 1971 contain papers plus documented "talk-in" and discussion group sessions. In addition, most of the volumes contain extensive bibliographies which were used either by participants during the Seminars or were included in the publication as resource material. All contain tables of contents. Indexes are not included. Thus, FNIC has attempted to coordinate the papers presented by putting together an accumulative Index.

The papers in these Proceedings constitute a major contribution to the published literature on Child Nutrition Programs. The Food and Nutrition Information and Educational Materials Center has cited these papers in the Catalogs referenced on page iii. FNIC has had many requests for photocopy of articles in these publications and also requests for loan of the Proceedings volumes.

To facilitate greater use of the material contained in the Proceedings, FNIC has retrieved from the computerized FNIC Data Base, the major papers appearing in the 10 volumes, and compiled the material into one special bibliography.

HOW TO USE THE INDEX

The main sections of this INDEX are:

1. Bibliography: The bibliography is composed of citations of papers appearing in the 10 Proceedings (assigned accession numbers sequentially with the first four digits representing the accession number.^{3/} Following the accession number (in order mentioned) is the (1) title of the paper, (2) the author, (3) the seminar proceedings title, (4) location of seminar, (5) date, and (6) page numbers.
2. Subject Index: Descriptor terms appear in an alphabetical index beginning on page 19. Under the terms and arranged alphabetically are titles of papers containing information on the subject headings (or descriptors). The number immediately following is the accession number. Titles are cross-indexed in order for the user to locate information contained in the article. Use the accession number following the title to locate the article in the Index.
3. Personal Author Index: Names of personal authors are arranged alphabetically, followed by accession numbers after the name.
4. Title index: Titles of all citations appear in alphabetical order followed by the accession number.

NOTE: The bibliography is divided into 14 major sections. The user may scan each of these sections to become familiar with citations in the specific subject areas.

^{3/} The accession numbers in this Index start with 5000-73 on page 1, continue sequentially downward on the page of the left-hand column and at the top of the right-hand column on each page.

AVAILABILITY OF REFERENCES CITED

The Food and Nutrition Information and Educational Materials Center accepts requests for materials by mail, telephone, and personal on-site visits.

Loans: The FNIC lends most print materials for a period of 1 month. Nonprint media (i.e., films, transparencies, etc.) can be loaned for 2 weeks only. No more than three (3) nonprint media can be loaned at any one time to one person. Films will be scheduled no more than 1 month in advance.

When ordering articles listed in the Index please include the following information: Accession Number (i.e., 5010-73); Title, and Call Number LB3479.UP54 F&N). (See page xi for sample entry).

The FNIC primarily lends materials to the following groups:

1. Employees of the Food and Nutrition Service, USDA
2. State School Food Service Directors and Staff
3. County, City, or District School Food Service Personnel
4. Colleges and universities offering courses applicable to school food service training
5. Professional societies and research institutions involved in school food service and related subject areas.
6. Selected libraries with which FNIC shares reciprocal arrangements.

The Proceedings are available in the Center for on-site use by other persons working or visiting in the Washington metropolitan area.

Photoduplication: The Center will provide photocopy of articles in the Proceedings in lieu of loan of the individual volumes of Proceedings when requested. Copies of these 10 volumes are shelved in the Center and direct loan of any one of the 10 volumes may be secured upon request.

SAMPLE CITATIONS

Volumes of Proceedings

Accession Number	306-73	
	NUTRITION EDUCATION AND THE RELATED MANAGEMENT PROCESSES: PROCEEDINGS	Title of Seminar
	Midwest Regional Seminar for School Food Service Supervisors and Directors, University of Wisconsin, 1971	
	Madison, Wis. 134 p. 1971	
Call Number	LB3479.U5W5 F&N	
	Communication skills, Inservice education, Integrated curriculum, Malnutrition, Nutrition education, Proceedings, School community relations, School Food Service, Seminars.	
	Extract: This Seminar emphasized nutrition education as an integrated aspect of the educational process and of school food service management. The major content areas were: trends in nutrition education, relationship of hunger-malnutrition and learning behavior, nutrition in relation to other aspects of health education, the decision-making process in nutrition education, and communication aspects of nutrition education.	Informative Extract

Papers in Proceedings

Accession Number	5068-73	
	PLANNING: PLANNING A CENTRALIZED SCHOOL FOOD SERVICE SYSTEM	Title of Paper
Personal Author	Gertrude Applebaum	
	In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970, p. 34-47. June 15/16 1970.	Name of Seminar, University Pagination & Date
Call Number	LB3479.U5T4 F&N	
	Case studies, Organization, School Food Service.	
	Abstract: System for planning and considerations listed for installation of centralized school food service systems.	Abstract of Paper

ABSTRACTS OF PROCEEDINGS BY VOLUMES

1-73

NUTRITION EDUCATION: NUTRITION DELIVERY SYSTEMS AND THE MANAGEMENT FUNCTION; PROCEEDINGS.

Northeast Regional Seminar for School Food Service Supervisors, Pennsylvania State University, 1971

Sara J Clemen

University Park, Pa. 169 p. 1971.

LB3479.U5P4 F&N

Dietary standards, Food technology, Inservice education, Nutrition education, Proceedings, School community relations, School food service, Seminars, Systems analysis.

Extract: Under the seminar topic of "Nutrition Education: Nutrition Delivery Systems and the Management Function," two major objectives were identified. The first, to review basic nutrition concepts and significant current research in a manner which emphasized application to a school food service setting. A second objective was to explicate the interface of the school food service operation as one of the many subsystems within the school in such a manner as to provide the supervisors with an effective mechanism to communicate with their important publics: students, faculty, administration, and the parent-community group. Accordingly, attention was directed to obtaining an understanding of the frame of reference and operational characteristics of each of these publics to more effectively deal with related problems and ultimately to aid in the improvement of the nutritional status of the child.

2-73

MATERIALS AND METHODS IN NUTRITION EDUCATION; PROCEEDINGS, NUTRITION EDUCATION SEMINAR; 1971.

Florida, Agricultural and Mechanical University, Dept. of Home Economics

Tallahassee, Fla. 215 p. 1971.

LB3479.U5 F&N

Food service training, Inservice education, Instructional aids, Nutrition education, Proceedings, Resource guides, School food service, Seminars, Teaching techniques.

Extract: This two-week seminar was planned primarily to expand and update knowledge of nutrition education materials and methods for food service training programs. The seminar was structured in four major areas: (1) general information, (2) roles and challenges, (3) instructional, and (4) implementation. These areas were developed through a selection of relevant topics for readings, guest lecture presentations, discussions, panels, and other individual and group activities.

3-73

NUTRITION EDUCATION AND THE RELATED MANAGEMENT PROCESSES; PROCEEDINGS.

Midwest Regional Seminar for School Food Service Supervisors and Directors, University of Wisconsin, 1971

Madison, Wis. 134 p. 1971.

LB3479.U5W5 F&N

Communication skills, Inservice education, Integrated curriculum, Malnutrition, Nutrition education, Proceedings, School community relations, School food service, Seminars.

Extract: This Seminar emphasized nutrition education as an integrated aspect of the educational process and of school food service management. The major content areas were: trends in nutrition education, relationship of hunger-malnutrition and learning behavior, nutrition as an aspect of social and environmental concerns, nutrition in relation to other aspects of health education, the decision-making process in nutrition education, and communication aspects of nutrition education.

4-73

INNOVATIVE APPROACHES TO NUTRITION EDUCATION AND RELATED MANAGEMENT PROCESSES; PROCEEDINGS.

Southwest Region School Food Service Seminar, Kansas State University, 1971

Allene G Vaden

Manhattan, Kan. 363 p. 1971.

LB3479.U5K3 F&N

Decision making, Food habits, Inservice education, Integrated curriculum, Nutrition education, Proceedings, School community relations, School food service, Seminars.

Extract: The objectives of the seminar were: to create an awareness of current trends and a desire for further knowledge in nutrition among school food service supervisory personnel; to stimulate an interest in effective techniques that will cause behavioral changes in the nutrition of children; to utilize innovative instructional tools, methods, and media for effective school nutrition programs; to make supervisors aware of the potential value and the necessity of training school food service personnel in nutrition education; and to encourage coordination between ongoing education processes in the classroom and the child nutrition programs.

5-73

NUTRITION EDUCATION IN THE SCHOOL FOOD SERVICE; CHALLENGE, CHANGE, AND COMMITMENT; PROCEEDINGS.

Western Regional School Food Service Seminar. Utah State University, 1971

Logan, Utah 161 p. 1971.

LB3479.U5U8 F&N

Food additives, Food habits, Inservice education, Malnutrition, Mental development, Nutrition education, Proceedings, School food service, Seminars.

Extract: The objectives for the seminar were: to update supervisory personnel in nutritional trends and knowledge so that they more effectively carry the message of nutrition to the local level of school food service; to develop a better understanding of the interrelationship of economic, cultural, social and physical factors which directly affect nutrition problems and nutrition education programs; to develop innovative instructional tools, methods and materials which may be used efficiently and effectively in developing realistic child nutrition programs; and to make food service supervisory personnel aware of the necessity for cooperating with other school personnel and students for help in implementing their nutrition education programs.

6-73

INNOVATIVE MANAGEMENT FOR THE EXPANDING SCHOOL FOOD SERVICE PROGRAM; PART 1: THE PURPOSE, ORGANIZATION, PROGRAM, ARRANGEMENTS, ACADEMIC CREDIT PROVISIONS, EVALUATION, AND ATTENDEES OF THE SEMINAR; PART 2: PRESENTATIONS OF THE SPEAKERS; PART 3: DISCUSSION GROUP REPORTS.

Northeast School Food Service Seminar; Univ. of Massachusetts, 1970

Amherst, Mass. 402 p. 1970.

LB3479.U5M3 F&N

Food service management, Inservice education, Proceedings, School food service, Seminars.

Abstract: This section of the Proceedings of the Northeast School Food Service Seminar includes the presentations made by the seminar speakers and instructors, and highlights of the discussions which took place following presentations. The people who appeared on the program included professors, school food service administrators and business managers, school food service suppliers, food manufacturers, school food service system people, and representatives of the United States Department of Agriculture and the state departments of education. Also on the program were school food service people operating programs with new clientele. The presentations were designed to provide seminar participants with instruction, demonstration, and information contributing to innovative management for expanding school food service programs.

7-73

MANAGEMENT FUNCTIONS FOR STATE AND SYSTEM LEVEL SCHOOL AND NON SCHOOL FOOD SERVICE ADMINISTRATORS; PROCEEDINGS.

Southeastern Regional Seminar for School Food Service Administrators, Univ. of Tenn., 1969

Knoxville, Tenn. 144 p. 1969.

LB3479.U5T4 1969 F&N

Communication, Computer applications, Food service management, Inservice education, Low income groups, Personnel, Proceedings, Quality control, Seminars.

Extract: The objectives of the seminar were to develop an understanding of management functions and their application to the school food service and to develop materials for use in future food service seminars.

8-73

MANAGEMENT FUNCTION OF A CENTRALIZED SCHOOL FOOD SERVICE SYSTEM; PROCEEDINGS.

Southeastern Regional Seminar for School Food Service Administrators, University of Tennessee, 1970

Knoxville, Tenn. 158 p. 1970.

LB3479.U5T4 F&N

Budgeting, Facilities planning and layout, Food delivery systems, Food service management, Inservice education, Personnel, Proceedings, School food service, Seminars.

Extract: The emphasis of this seminar was on the application

9-73

of the management functions to centralized school food service systems. Purposes of the seminar were: (1) to improve the management functions of centralized food services for school and day care centers for more effective child nutrition programs and (2) to discuss and define the transitional operation needed to convert a decentralized food service unit to a centralized system.

9-73

NEW CONCEPTS IN MANAGEMENT; PROCEEDINGS.

Southwestern Regional Seminar for School Food Service Administrators, Oklahoma State University, 1970
Stillwater, Okla. 200 p. 1970.

LB3479.U5039 F&N

Communication skills, Food service management, Group dynamics, Inservice education, Nutrition education, Personnel, Proceedings, School food service, Seminars.

Extract: The purpose of these Proceedings is to relate, in part, the information which was presented and shared via speeches, panel and group discussions during the two week seminar. Purposes of the seminar were: (1) to stimulate utilization of group dynamics and (2) to develop the dimensions of management.

10-73

PROCEEDINGS.

National School Food Service Conference, Rutgers University, 1972

New Brunswick, N.J. 184 p. 1972.

TX345.N3 1972 F&N

Child nutrition programs, Conferences, Food standards and legislation, Food technology, Nutrient standards, Nutrition, Nutrition policy, Proceedings, School food service.

Extract: U.S. Department of Agriculture and the office of Economic Opportunity jointly sponsored a two-year research program, funded to Rutgers University. The program had four objectives: (1) to design a more effective system of school feeding, especially in schools now without food service facilities; (2) to investigate means of improving the nutritive value and acceptability of school food through processing and fortification of donated commodities, and through the use of the technical and marketing ingenuity of the U.S. food industry; (3) to explore ways of using school programs to promote the commercial marketing of nutritionally improved foods; (4) and to gather basic data to improve the USDA feeding program. The purposes of this conference were: to provide and interchange among state school lunch directors, government officials, and cooperating food industry representatives; and to report on the findings of the Rutgers' USDA/OEO project.

BIBLIOGRAPHY

Consumer Education

5000-73

CONSUMER EDUCATION IN NUTRITION.

Clinton O Chichester

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 141-145. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Consumer education, Food habits, Food preferences, Food selection, Instructional aids, Nutrition, Nutrition education, Nutritional labeling.

Abstract: The person who understands nothing about nutrition is unlikely to eat a nutritious diet or to select nutritious foods for his or her children. This fact becomes all-important when considering the establishment of an effective child nutrition program. Nutrition education must involve parents as much as school children because it is a home where children learn the basic eating habits and food preferences that last throughout their lifetime. Nutritional labeling of commercial foods will provoke an initial interest in the nutritive value of foods. This interest must then be caught and held by intensive programs in consumer education and nutrition. Schools will play an important role. In the total education of the adult and child there is a need for coordination of educational methods and content. There must be a commonality in the description of foods consistent with basic educational efforts. Intense motivational research is needed to find out how consumers can be persuaded to improve their diet and learn to prepare foods so as to retain the nutritional value.

to adequate daily nutrition.

5004-73

FOODS FADS AND FALLACIES.

Flora Bardwell

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 24. June 21/July 2, 1971.

LB3479.U5039 F&N

Food beliefs.

Abstract: This paper discusses the various myths promoted by food quacks, and gives tips on how to recognize food quacks and food faddism.

5005-73

IMPLEMENTING NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.

E M Berdahl

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 62-64. June 21/July 2, 1971.

LB3479.U508 F&N

Age groups, Nutrition education, School food service.

Abstract: This paper discusses the implementation of nutrition education in the school food service. The needs of children of varying ages for nutrition education and the role played by the school lunch program in meeting these needs are presented.

5006-73

CALORIES, ENERGY AND WEIGHT CONTROL.

G Lynn Brinkman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 50-55. July 12/24, 1971.

LB3479.U5P4 F&N

Caloric values, Energy, Weight control.

Abstract: This paper deals with the energy values of different food groups, methods of testing metabolic rate and determining obesity, ways to lose weight effectively and the problems involved in food faddism as related to weight loss.

5007-73

VITAMINS AND BODY STRUCTURE.

G Lynn Brinkman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 43-45. July 12/24, 1971.

LB3479.U5P4 F&N

Nutrition, Vitamins.

Abstract: This paper reviews the vitamins and their functions in the body.

5008-73

EXPLANATION OF FOOD COMPOSITION TABLES AND COMPARISON OF ACTUAL INTAKE WITH RECOMMENDED INTAKE.

G Lynn Brinkman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 56-58. July 12/24, 1971.

LB3479.U5P4 F&N

Food composition tables, Food tables, content, Nutrient values, Recommended Dietary Allowances.

Abstract: This paper explains food composition tables, and discusses the comparison of actual intake with recommended intake. A listing of three of the better known food tables a brief discussion of the report, and Recommended Dietary Allowances are included.

5009-73

FATS AND HEART DISEASE.

G Lynn Brinkman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 49. July 12/24, 1971.

LB3479.U5P4 F&N

Cardiovascular disorders, Disease prevention, Fats and oils.

Abstract: This paper reviews the various types of fats and their chemical composition. The relationships between the intake of saturated fats and cholesterol and arteriosclerosis and heart disease are included.

5010-73

REVIEW OF PROTEIN AND CARBOHYDRATE METABOLISM.

G Lynn Brinkman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 22-24. July 12/24, 1971.

LB3479.U5P4 F&N

Carbohydrates, Metabolism, Proteins.

Abstract: This paper presents a review of protein and carbohydrate metabolism. The Protein Efficiency Ratio and the relationship of high sugar consumption levels to certain diseases

Nutritional Science and Nutrition Education

5001-73

"TALK-INS"--SUMMARY OF GROUP REPORTS: ROLE OF THE SCHOOL FOOD SERVICE IN NUTRITION EDUCATION.

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 76-79. July 12/23, 1971.

LB3479.U5K3 F&N

Food service supervisors, Nutrition education, School food service.

Abstract: This section of the proceedings covers "Talk-Ins" held during the seminar. Participants were divided into groups for discussion to gain insight into the role of the school food service and in particular the food supervisor in nutrition education. Questions relating to this objective were discussed and pertinent points from the discussions are included.

5002-73

RECENT ADVANCES & PROBLEMS IN NUTRITION & FOOD SCIENCE, AND IMPLICATIONS FOR CHILD NUTRITION PROGRAMS.

Aaron Altschul

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 18-27. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Food science, Innovation, Nutrition, Prediction, Research, School lunch.

Abstract: The school food service plays an essential role in the up-grading and maintenance of the nutritional status and food habits of children. School officials, now and in the future, must be prepared to develop to the utmost the new techniques of feeding and nutrition education that will be needed to improve the as yet inadequate child nutrition programs. These new techniques must help solve not only the existing problems of children but also the anticipated problems that they will face as adults. One of the most important components will be to arrange a workable system of feedback from the community in which the child lives in order to better define the child's problems vis-a-vis nutrition and education so that corrections in child nutrition programs can be made on a continuing basis.

5003-73

GUIDELINES FOR ADEQUATE NUTRITION.

Flora Bardwell

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 23. June 21/July 2, 1971.

LB3479.U508 F&N

Nutrition, Recommended Dietary Allowances.

Abstract: This paper briefly discusses the "4,4,3,2 clue," (4 servings of vegetables and fruits, 4 of the cereal group, 3 from the milk group and 2 from the meat group) as a guide

BIBLIOGRAPHY

5011-73

are included.

5011-73

MINERALS AND BODY STRUCTURE.

G Lynn Brinkman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 37-42. July 12/24, 1971.

LB3479.U5P4 F&N

Iron, Iron-deficiency anemia, Minerals, Nutrition.

Abstract: This paper discusses the macro- and micro-nutrients essential to life and their relation to body structure and disease conditions. Iron and iron-deficiency anemia are discussed to greater extent than the other elements.

5012-73

NUTRITION, LEARNING, BEHAVIOR AND MOTIVATION.

Karl M Brooks

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 67-69. July 18/28, 1971.

LB3479.U5 F&N

Behavior, Motivation, Nutrition.

Abstract: This presentation concerns general aspects of the new science known as psychodietetics. A study on the relationship between nutrition and behavior of children carried out at Tulane University's Early Childhood Research Center is included.

5013-73

SENSIBLE NUTRITION.

Jean Caul

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 216-220. July 12/23, 1971.

LB3479.U5K3 F&N

Flavor, Food selection, Nutrition, Taste.

Abstract: This paper presents an outline for sensible nutrition. Major areas of the outline cover the sight, feeling, taste, smell, and flavor of foods and the ways these factors affect the acceptance of foods.

5014-73

IMPROVING NUTRIENT CONTENT OF FOODS SERVED.

Mary Coleman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 61-62. July 12/24, 1971.

LB3479.U5P4 F&N

Iron, Nutrient values, Proteins, School lunch.

Abstract: This paper discusses means for improving the nutrient content of school lunches, particularly in relation to iron and protein.

5015-73

SENSORY EVALUATION OF FOODS.

Mary Coleman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 59-60. July 12/24, 1971.

LB3479.U5P4 F&N

Evaluation, Foods, Sensory appraisal.

Abstract: This paper discusses the sensory evaluation of foods for tenderness, flavor, color and other qualities. Sensory evaluation methods include the use of defined standards and the Hedonic Scale.

5016-73

FOOD MICROBIOLOGY: THEORETICAL BASIS AND POPULARIZED MATERIAL.

Mary Coleman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 46-48. July 12/24, 1971.

LB3479.U5P4 F&N

Food poisoning, Satellite.

Abstract: This paper discusses food poisoning causes and its control. Keeping foods below 40 degrees F or above 140 degrees F is recommended. Problems involved in satellite feeding are presented.

5017-73

PANEL: BECOME INVOLVED IN NUTRITION EDUCATION.

Francis Dobbins, Carol Mayfield, Roger Whitcomb

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 54-68. July 12/23, 1971.

LB3479.U5K3 F&N

Nutrition education, School food service.

Abstract: This panel was held to provide insight into the role of various individuals and groups in a nutrition education program. The panel presentations covered three major questions: 1) what are the existing groups that can be involved in nutrition education? 2) how can the school food service supervisor work with these various groups in developing a nutrition education program? and 3) what contribution can these various groups make to a nutrition education program? panel members included a moderator, a parent representative, a community representative, a school board member, a teacher, a school food service director, and a school administrator.

5018-73

UNIFIED APPROACHES TOWARD NUTRITION EDUCATION THROUGH SCHOOL FOOD SERVICE AND HOME ECONOMICS EDUCATION.

Allie E Ferguson

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 82-92. July 18/28, 1971.

LB3479.U5 F&N

Home economics education, Nutrition education, School food service.

Abstract: This paper discusses unified approaches to nutrition education through school food service and home economics education. The accountability of teachers and school food service people in relation to nutrition education, and the ways nutrition educators can improve the nutritional status of those for whom they are responsible are discussed. The variety of emphases in the high school home economics classes are presented. Use of special foods and educational media, youth clubs, and an individualized foods class for grades K-12 are included.

5019-73

ROLES AND CHALLENGES OF SCHOOL FOOD SERVICE IN NUTRITION EDUCATION.

Thelma G Flanagan

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 30-50. July 18/28, 1971.

LB3479.U5 F&N

Nutrition education, School food service.

Abstract: This keynote address deals with the roles and challenges in nutrition education. Topics covered include a brief history of regional nutrition education seminars and reasons school food service administrators should attend such seminars, the history of school lunch service and nutrition education efforts, reasons for nutrition education failures, competitive food services in schools, the passage of Public Law 91-248 and its provisions for nutrition education, synthetic and fortified foods, the establishment of the Nutrition Information Center within the National Agriculture Library, the organization of the Society for Nutrition Education, the lack of teachers skilled for nutrition education, and the challenges involved in activating a nutrition education program.

5020-73

WHY PEOPLE EAT WHAT THEY EAT.

Hazel Fox

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 156-158. July 12/23, 1971.

LB3479.U5K3 F&N

Age groups, Children, Food habits.

Abstract: This paper discusses why people eat what they eat. Basically people eat what is available to them and Lewin's studies show that they like what they eat rather than eat what they like. Changes in eating patterns can best be effected if they are incorporated into an existing value system. A discussion of the development of food habits in young children and preschoolers is included.

5021-73

HOW UP-TO-DATE IS YOUR NUTRITION KNOWLEDGE?

Hazel Fox

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 51-53. July 12/23, 1971.

LB3479.U5K3 F&N

Education, Recommended Dietary Allowances, School food service.

Abstract: This paper questions the up-to-dateness of nutrition knowledge among school food service people. A review of the physiological aspects of nutrition, a discussion of the Recommended Dietary Allowance, the necessity for a knowledge of food composition and the problems of overnutrition in the U.S. are included.

5022-73

BE CREATIVE IN NUTRITION EDUCATION.

Hazel Fox

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 124-126. July 12/23, 1971.

LB3479.U5K3 F&N

Behavior change, Food habits, Nutrition education.

Abstract: This paper discusses the teaching of nutrition education for behavioral change. The slowness of people to change their eating habits and the realization that facts do not necessarily alter behavior are emphasized. Because the present goal is to change food behavior in a desirable manner, the emphasis in nutrition education is shifting from dull recitations of facts to newer and more creative avenues.

5023-73

PANEL: PROBLEMS ENCOUNTERED IN SCHOOL FOOD SERVICE.

Irene Grobstein, Patricia Boyd, Ben Madina

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 51-54. June 21/July 2, 1971.

LB3479.U5U8 F&N

Attitudes, Children, Food habits, School food service.

Abstract: This paper presents information from a panel discussion on problems encountered in school food service. Children's attitudes toward foods, diet considerations for a diabetic child, a breakfast program in an elementary school in Salt

Lake City, and food habits of the Navajos are included.

5024-73

NUTRITION: A PRE-CONDITION TO LEARNING.

Helen Guthrie

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 63-65. July 12/24, 1971.

LB3479.U5P4 F&N

Learning, Malnutrition, Nutrition.

Abstract: This paper discusses the relationships between nutrition and learning. Included are considerations of the effects of malnutrition on brain size, the problems of inattentiveness due to hypoglycemia and iron deficiency anemia, and the positive effects that school breakfast and lunch programs can have in combating the two latter conditions.

5025-73

MALNUTRITION IN THE WESTERN UNITED STATES.

R G Hansen

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 28-30. June 21/july 2, 1971.

LB3479.U5U8 F&N

Malnutrition, United States.

Abstract: This paper discusses the determination of nutritional adequacy in the U.S., particularly in the Western states. Biochemical test showed that varying percentages of the population are deficient in essential nutrients such as fluoride, iodized salt, iron, calcium and the A and B vitamins. Some corrective measures for improvement of nutrition and a discussion on the problems involved in the consumption of flour in which too high a percentage of wheat has been extracted are included.

5026-73

TRACE MINERALS.

D G Hendricks

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 22. June 21/july 2, 1971.

LB3479.U5U8 F&N

Minerals, Trace elements.

Abstract: This paper discusses the function and food sources of some microminerals thought to be essential for normal body functioning.

5027-73

INTRA-STATE GROUP MEETING TO DISCUSS ALTERNATIVES

In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 45. July 19/30, 1971.

LB3479.U5W5 F&N

Nutrition education.

Abstract: Nominal Group Meeting Process for defining the problems in nutrition education.

5028-73

CULTURAL FOOD PATTERNS AND SCHOOL FOOD SERVICE.

Norge W Jerome

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 321-329. July 12/24, 1970.

LB3479.U5M3 F&N

Cultural factors, Food habits, School food service.

Abstract: The environmental, cultural and psycho-social factors which play an integral part in food preferences. The aspect of food communication is noted. The accessibility of the school food service steamtable to transmit important cultural values to youth is emphasized.

5029-73

NUTRITION FOR YOUNG MINDS.

Nancy E Johnson

In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 19-20. July 19/30, 1971.

LB3479.U5W5 F&N

Infant diets, Malnutrition, Mental retardation.

Abstract: This paper discusses the relationship between malnutrition and the development of mental retardation in young children. Nutrition studies indicate that inadequate nutrient intakes may result in diminished brain development and a critical period exists during the first five to six months and possibly the first year of life.

5030-73

COORDINATING NUTRITION EDUCATION IN SCHOOL, HOME AND COMMUNITY.

Mildred Kaufman

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 118-120. July 18/28, 1971.

LB3479.U5 F&N

Management, Nutrition education.

Abstract: This paper discusses the urgent need to coordinate nutrition education efforts of community agencies and educational institutions.

5031-73

ADVENTURES IN NUTRITION EDUCATION RESOURCES NO. 1 -- NUTRITION EDUCATION RESOURCE MATERIALS PRESENTATION WITH EMPHASIS GIVEN TO THE ROLE OF THE SCHOOL FOOD SERVICE.

Jean Kendrick

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 121-124. July 18/28, 1971.

LB3479.U5 F&N

Nutrition education, School food service.

Abstract: This presentation discusses nutrition education resource materials used for four different purposes: 1) to enhance a teacher's knowledge of nutrition education; 2) to coordinate resources for a multifaceted approach; 3) to emphasize good nutrition through the presentation of deficiency diseases; and 4) to relate the school food service to a total nutrition program.

5032-73

SOCIO-CULTURE ASPECTS OF FOOD AND EATING -- A SOCIAL SCIENTIST'S APPROACH (WITH GROUP DISCUSSIONS).

Barbara Kiser

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 176-190. July 12/23, 1971.

LB3479.U5K3 F&N

Cultural factors, Food habits.

Abstract: This paper discusses food and eating from a socio-cultural point of view. Culture, subculture and individual culture are considered in relation to food. The assimilation of foreign foods into the U.S. diet is discussed. Information concerning food procurement, food storage and preservation, and food preparation, distribution and consumption derived from a study of 150 Negro and Caucasian households is presented.

5033-73

NUTRITIONAL ASPECTS OF ENGINEERED FOODS AND DELIVERY SYSTEMS IN SCHOOL FOOD SERVICE.

Paul A LaChance

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 125-133. July 18-/28, 1971.

LB3479.U5 F&N

Engineered foods, Food delivery systems, Nutrition education, School food service.

Abstract: This paper discusses engineered foods, the evolving of the Recommended Dietary Allowance, the involvement of industry in the development of fortified foods, and delivery systems in school food service.

5034-73

FOOD IS A POINT OF VIEW.

Mildred Latini

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 47-50. June 21/july 2, 1971.

LB3479.U5U8 F&N

Cultural factors, Food habits.

Abstract: This paper discusses man's interest in food as related to his cultural background. Topics include the variety of diet among various ethnic and socioeconomic groups and the influence of cultural change in affecting food habit changes. The U.S. is witnessing a significant change to a smaller variety in the national diet, more eating out and consumption of convenience foods, and a decline in the percentage of the total family budget spent for food.

5035-73

POLYUNSATURATED FATS--LIFE SPAN--CARDIO-VASCULAR DISEASE.

Mahoney

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 15-16. June 21/july 2, 1971.

LB3479.U5U8 F&N

Cardiovascular disorders, Fat modifications, Unsaturated fats.

Abstract: This paper discusses the effects of polyunsaturated fats (PUFA) on the body in relation to atherosclerosis and life span. The ability of Vitamin E to slow down rancidity due to PUFA at the cellular level is noted. Moderation in the dietary intake of both saturated and unsaturated fats is recommended as high intakes of either form contribute greatly to obesity.

5036-73

MEAL FREQUENCY AND NUTRIENT UTILIZATION.

A W Mahoney

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 17-18. June 21/july 2, 1971.

LB3479.U5U8 F&N

Meal composite analysis, Nutrient content determination.

Abstract: This paper discusses the effect of meal frequency on nutrient utilization. Changes in the digestive tract, the rate of absorption, the intestinal enzyme activity, and alterations in various metabolic systems in relation to frequency of meals are presented. Animal experiments involving varied eating schedules are included.

5037-73

NUTRITION AND MENTALITY.

A W Mahoney

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 19. June 21/july 2, 1971.

LB3479.U5U8 F&N

Mental development, Nutrition.

Abstract: This paper discusses the relationship of nutrition

BIBLIOGRAPHY

5038-73

and mentality. Information on behavioral testing of malnourished experimental animals and school age children is included. The effect of malnutrition on the development of brain cells is also presented.

5038-73

FOOD ADDITIVES.

A W Mahoney

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 20-21. June 21/july 2, 1971.

LB3479.U5U8 F&N

Food additives.

Abstract: This paper discusses the varying effects of numerous food additives such as Monosodium glutamate (MSG), cyclamates, Vitamin C, Vitamin D, fluoride, food colorings, emulsifiers and stabilizers, and antioxidants.

5039-73

IMPORTANCE OF NUTRITION EDUCATION IN SCHOOL FOOD SERVICE.

Beatrice McKinney

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 57-61. June 21/july 2, 1971.

LB3479.U5U8 F&N

Inservice programs, Nutrition education, School food service.

Abstract: This paper discusses the importance of nutrition education in school food service. Included is a 9-unit program from Edmonds School District no. 15, Lynnwood, Washington which can be most useful in orienting school food service employees. This program covers organization of the school lunch program, students' health and diet, job description, sanitation and personal grooming, food preparation, serving food and portion control, institutional equipment, public relations and teacher involvement. Ways in which school food service personnel can invoke student interest in nutrition are presented, and interactions with PTA councils, and community service groups are discussed. Administrative qualifications for school lunch room directors are considered.

5040-73

RECENT SCHOOL FOOD SERVICE TRENDS: IMPLICATIONS TO NUTRITION EDUCATION [PANEL 1.] [PANEL 2.].

Robert J Nelson, Jack Ninemeier, Etha Hutchcroft

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 28-29. July 19/30, 1971.

LB3479.U5W5 F&N

Dietary surveys, National surveys, Nutrition education, Regional surveys.

Abstract: The presentation by a 4-member panel covers some of the current trends and future implications for nutrition education at the regional, state and local levels.

5041-73

OPINIONS OF NUTRITION EDUCATION.

Michael O'Ferrell

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 139-143. July 18/28, 1971.

LB3479.U5 F&N

Nutrition education.

Abstract: This paper presents various opinions on nutrition education as viewed by school food service personnel and school administrators and teachers which were obtained via the Nutrition Education Survey in which the author was involved. One of the significant conclusions from the survey was the feeling by teachers and principals that it is only the low-income groups who need nutrition education.

5042-73

PANEL: WHERE DO I BEGIN AND WHAT DO I DO IN NUTRITION EDUCATION.

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 267-275. July 12/23, 1971.

LB3479.U5K3 F&N

Curriculum, Nutrition education, School food service.

Abstract: The objectives of this panel were an increased understanding of the school food service as part of the educational process and facilitative mechanisms for implementation of nutrition education in the school system.

5043-73

ROLE OF NUTRITION EDUCATION IN THE NUTRITION DECADE.

John Perryman

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 69-75. July 12/23, 1971.

LB3479.U5K3 F&N

Federal programs, Food supply, Nutrition education.

Abstract: This paper discusses the role of nutrition education in the nutrition decade. The importance of nutrition in daily living, the new attitude of Congress toward nutrition and nutrition education programs, the need for new ideas rather than just exchanging one old idea for another, the involvement of industry, the need for a national nutrition policy, information on the world food supply and availability of markets are included.

5044-73

EXPLORING THE NEED FOR NUTRITION EDUCATION.

Dorothy J Pringle

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 12-13. July 19/30, 1971.

LB3479.U5W5 F&N

Malnutrition, Nutrition education.

Abstract: This paper explores the reasons for malnutrition in the U.S., and discusses the proper approach to nutrition education.

5045-73

RAP SESSIONS WITH DR. PERRYMAN--A DIALOGUE WITH SEMINAR PARTICIPANTS.

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 80-87. July 12/23, 1971.

LB3479.U5K3 F&N

Community action, Education, Nutrition.

Abstract: This section of the proceedings covers a dialogue between Dr. John Perryman and seminar participants. The dialogue covered many suggestions for approaches to nutrition education and much information on approaches which had already been implemented. Ideas presented focused not only on school nutrition programs, but on nutrition education for the community and the multi-media.

5046-73

A NEW LOOK AT NUTRITION EDUCATION ---THE TIME CAPSULE.

Mary A Saadeh, Mary L Campbell

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 144-145. July 18/28, 1971.

LB3479.U5 F&N

Nutrition education.

Abstract: This paper covers a half-day session of unique presentations of nutrition education. The program included seven parts.

5047-73

CHANGING FOOD HABITS.

Jane Savage

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 100-106. June 21/july 2, 1971.

LB3479.U5U8 F&N

Communication, Food habits.

Abstract: This paper discusses the changing of food habits among people and groups. Factors influencing food habits, the need for change and the process of change are discussed. The technique of persuasion communication is presented, and it is recommended that attempts to change food habits be made only when there is objective evidence warranting change and there is adequate motivation to make this change. For the effecting of a change, a multi-disciplinary approach is recommended.

5048-73

NUTRITION AND SOCIAL DEPENDENCY.

Charles U Smith

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 146-150. July 18/28, 1971.

LB3479.U5 F&N

Malnutrition, Social conformity.

Abstract: This paper reviews a number of ways in which malnutrition can dispose an individual to become socially dependent on the programs of society for meeting his daily needs.

5049-73

THE BEHAVIORAL CYBERNETIC COMPONENTS OF HUMAN NUTRITION.

Karl U Smith

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 57. July 19/30, 1971.

LB3479.U5W5 F&N

Cybernetics, Energy, Nutrition.

Abstract: This paper discusses the behavioral cybernetic components of human nutrition. Relationships of behavior, energy regulation, and nutrition including feedback mechanisms and emotional and social factors are presented.

5050-73

SUMMARY OF DISCUSSION GROUPS: "USE OF FOOD COMPOSITION TABLES TO DETERMINE NUTRIENT CONTENT OF A TYPE "A" LUNCH. DISCUSSION GROUP NO. 3.

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 119. July 12/24, 1971.

LB3479.U5P4 F&N

Food composition tables, School lunch.

Abstract: Eight group discussions were held during the seminar. Discussion groups 1 and 2 provided feedback on Dr. Brinkman's three lectures. Groups 3 and 4 were laboratories concerning use of food composition tables and menu planning. Groups 5-8 involve the application of the KUPS model for the solving of problems assigned by seminar faculty. The results for groups 1 and 2 were incorporated into the proceedings of the original lectures. For groups 3, 4, 7, and 8 the problems assigned are briefly presented but the results of the discussions are not included in the proceedings. Assigned problems and discussion results are included for groups 5 and 6.

5051-73

NUTRITION--A DIMENSION OF EDUCATION.

Scott Taxhorn

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 8-10. 22 June-July 3, 1970.

LB3479.U5039 F&N

Children, Malnutrition, Nutrition education.

Abstract: This paper discusses nutrition as a dimension of education, and reviews the effects of malnutrition on children. Seminar participants are challenged to provide a nourishing tray of food for every child in school.

5052-73

TEXTURED VEGETABLE PROTEIN (TVP).

Robert N Terrell, Ted Budz

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 153-154. July 18/28, 1971.

LB3479.U5 F&N

Dietetics, Nutrition, Textured vegetable proteins.

Abstract: This paper discusses the assets of TVP (Textured Vegetable Protein) for the modern diet.

5053-73

IS EDUCATION MEETING THE NUTRITION CHALLENGE OF TODAY? WHAT SHOULD BE DONE?

Scott Taxhorn

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 17-27. July 12/23, 1971.

LB3479.U5K3 F&N

Nutrition education, School food service.

Abstract: This paper discusses the reasons that education is not meeting the nutrition challenge of today. Suggestions for new directions and change are given and school food service directors are challenged to serve as leaders in making these changes.

5054-73

NOMINAL GROUP PROCESS FOR DEFINING THE PROBLEMS IN NUTRITION EDUCATION.

Andrew Van de Ven

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 31-44. July 19/30, 1971.

LB3479.U5W5 F&N

Nutrition education, Programs.

Abstract: This paper discusses a problem exploration meeting attended by seminar participants. The nominal (silent) group approach was used. The task statement for the nominal group meeting was "what are the problems in implementing nutrition education programs within your state?" Nominal group reports from 11 states are included.

5055-73

MALNUTRITION IN THE UNITED STATES.

Jane Voichick

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 17-18. July 19/30, 1971.

LB3479.U5W5 F&N

Malnutrition, National surveys.

Abstract: This paper discusses various methods for the diagnosis of malnutrition. Information concerning USDA surveys of family food consumption, 1936-1965, and the National Nutrition Survey in 1968 is included. These surveys show that the U.S. national diet is decreasing in nutritional value, and that many low-income families have nutritionally inadequate diets.

5056-73

WHAT IS NUTRITION EDUCATION: WHY NUTRITION EDUCATION?

Lucille Wakefield

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 42-50. July 12/23, 1971.

LB3479.U5K3 F&N

Food service management, Nutrition education.

Abstract: This paper discusses what nutrition education is and why it is necessary. The various aspects of nutrition education are related to four different forces: cultural forces, the teaching-learning process, health teaching, and the building of nutrition education. Emphasis is placed upon school lunch people as educators and a total concept of education is stressed.

5057-73

THE SCOPE OF CURRENT NUTRITION EDUCATION EFFORTS [PANEL].

Margaret Watkins, Florence Lauscher, Elizabeth Regan

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 21-24. July 19/30, 1971.

LB3479.U5W5 F&N

Educational programs, Nutrition education.

Abstract: This presentation by a panel of six focuses on the various agencies, departments and organizations interested in or actively involved in nutrition education. The purpose of the presentation was to acquaint seminar participants with these resources and to allow them to consider how their own nutrition education efforts might relate to the resources.

5058-73

NUTRITION EDUCATION - A NEW DIMENSION.

Helen West

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 154-164. 22 June/3 July, 1970.

LB3479.U5039 F&N

Nutrition education.

Abstract: This paper discusses a new dimension in nutrition education. A review of a number of the findings of the National Nutrition Survey is presented. Also included are a number of toys, games, and puzzles for use in presenting nutrition education to children. Food models, bulletin boards and nutrition-oriented learning experiences fit into their different subjects are recommended for older students.

History

5059-73

REVIEW OF BASIC NUTRITION CONCEPTS.

G Lynn Brinkman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 18-21. July 12/24, 1971.

LB3479.U5P4 F&N

History, Nutrition.

Abstract: This paper presents an historical review of basic nutrition concepts, nutrition survey methods and the nutrients required for good health. Incomplete results of the National Nutrition Survey are included.

5060-73

THE NEW ERA IN NUTRITION.

Cortez F Enloe

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 51-59. July 18/28, 1971.

LB3479.U5 F&N

History, Nutrition education, School food service.

Abstract: This keynote address deals with the importance of nutrition and nutrition education from an historical perspective. Scientific progress has fostered a whole new and rapidly moving era in nutrition, and school food service directors are urged to accept the challenges of this new era.

5061-73

INTRODUCTION TO THE SEMINAR.

Lura M Odland, Eugene Dickey, M J Hitchcock

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 7-17. June 15-/26, 1970.

LB3479.U5T4 F&N

Organization, Seminars.

Abstracts: School Food Service presented as evolving from 5 major recommendations of USDA Land-Grant College Task Force report. Subsequent action and Seminars reviewed.

Food Standards and Legislation

5062-73

LABELLING STANDARDS AND SOME USES OF MEAT ANALOGS IN NEW MEAT PRODUCTS.

Richard H Alsmeyer

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 276-281. July 12/24, 1970.

LB3479.U5M3 F&N

Meat, Meat specifications, Poultry, School food service, Soybean products.

Abstracts: Meat and poultry plus analog situation is presented as it has been affected by new labelling and product standards.

5063-73

FOOD REGULATIONS, NUTRITION & NUTRITION LABELING.

Sherwin Gardner

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 34-38. June 27-29, 1972.

TX345.N3 1972 F&N

5064-73

Child nutrition programs, Consumer education, Food selection, Food standards and legislation, Nutrient quality determination, Nutrient standards, Nutritional labeling, Nutritional quality, School lunch programs.
 Abstract: If child nutrition programs are to be worthwhile, they must (obviously) provide adequate nutrition. The technology of food processing has made the selecting of foods of known nutritional content more complex. The new FDA nutritional labeling regulations are intended to help consumers sort out the nutritious foods from the nutritionally worthless. All school food service directors and personnel must learn to read the new labels and determine which foods are the best nutritional buy. School food people should keep a close eye on the labels of available products so as to be aware of new and more nutritious foods and the possible nutritional down-grading of foods presently in use.

5064-73

CHALLENGE TO THE SEMINAR.

John Perryman

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 11-15. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Federal programs, Legislation, School food service, Seminars.
 Abstract: Review of Federal Programs legislation on School Food Service.

5065-73

CHANGES IN THE LAW AND NEW LEGISLATION---WHAT IT MEANS.

John C Stalker

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 24-44. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Financial support, Free lunches, Laws, Legislation, School lunch programs.

Abstract: The speaker opened by discussing Public Law 91-248, covering "some of the things which this law does in amending the three basic laws under which we now operate--the National School Lunch Program, the Child Nutrition Act, and the Special Food Service Program for Children." He concluded with a discussion on the school lunch budget and the congressional attitude towards the budget.

Management and Administration

5066-73

THE THREE A'S OF CHANGE - ANTICIPATING, ACCEPTING, ACTUATING.

A Dale Allen

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 317-326. July 12/23, 1971.

LB3479.U5K3 F&N

Economic influences, Nutrition, Resistance to change, Sociology.

Abstract: This paper discusses some of the psychological, sociological, and economic factors involved in change. A number of ways to reduce resistance to change are presented.

5067-73

ORGANIZING CENTRALIZED SCHOOL FOOD SERVICE SYSTEMS.

Gertrude Applebaum

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 48-63. June 15/26, 1970.

LB3479.U5T4 F&N

Case studies, Food delivery systems, Organization.

Abstract: Discussion of the organization of the Corpus Christi School District centralized food service system. Used as a guideline for current efforts in management planning and organizational structuring.

5068-73

PLANNING: PLANNING A CENTRALIZED SCHOOL FOOD SERVICE SYSTEM.

Gertrude Applebaum

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 38-47. June 15/26, 1970.

LB3479.U5T4 F&N

Case studies, Organization, School food service.

Abstract: system for planning and considerations listed for installation of centralized school food service systems.

5069-73

CENTRALIZED FOOD SERVICE SYSTEMS-A REVIEW.

Lawrence Bartlett, William Griffith, Mary Jo Hitchcock

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 139-148. June 15/26, 1970.

LB3479.U5T4 F&N

Federal programs, Finance, School food service, School lunch, State government.

Abstract: School lunch in its various aspects of implementation on State, Federal and Regional level.

5070-73

ARE YOU MANAGEMENT KNOWLEDGEABLE?

Wade Bash

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 49-58. 22 June/3 July, 1970.

LB3479.U5O39 F&N

Management, School food service, School lunch.

Abstract: This paper discusses management, particularly in relation to school food service. Topics covered include the political importance of food today, the four concepts of human activity which are encompassed in a good system of management, developing a management philosophy, and immediate problems in school food service. A handout concerning implementation of a Type A school lunch program to provide controlled choices is included.

5071-73

METHODOLOGY RELATED TO ACCEPTABILITY, COST & NUTRITION.

James Bowers

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 80-86. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Cost effectiveness, Food preference measures, Food preferences, Nutrient intake, School children (6-11 years), School lunch programs, Student participation, Surveys.

Abstract: Acceptability of school food is a major problem. Food must be eaten in order to have any nutritional value. In a food preference poll conducted at an ethnically mixed suburban school, certain foods were found to be highly acceptable: peanut butter, hamburgers, pizza, milk shakes, pastries, and pudding. In general, students prefer the modern foods over traditional fare, such as soups, stews, vegetable dishes. There are methods available that provide reliable, valid, and efficient means of assessing dietary adequacy. By identifying the products children like, establishing a nutrient definition of those products, quantifying the food intake (and thus nutrient intake) by plate waste, it is possible for any school food service manager to assure dietary adequacy.

5072-73

DEVELOPING ALTERNATIVES IN NUTRITION EDUCATION.

Patrick Boyle

In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 46-49. July 19/30, 1971.

LB3479.U5W5 F&N

Models, Nutrition education.

Abstract: This paper presents a program development model which can be used for the complete analysis of a problem and the development of a plan of action. This model can be used effectively to develop alternatives in nutrition education.

5073-73

CASE STUDIES.

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 112-148. June 21/July 2, 1971.

LB3479.U5U8 F&N

Management, School food service.

Abstract: during the Western Regional School Food Service Seminar, June 21-July 2, 1971, the program included a number of sessions involving case studies. Seminar participants were broken into five groups for discussion of and development of recommendations for solutions to the problems presented in each case study. The thirty-four case studies cover a wide range of administrative problems experienced by school food services.

5074-73

AN ADMINISTRATOR'S VIEW OF SCHOOL FOOD SERVICE.

George J Collins

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 374-387. July 12/24, 1970.

LB3479.U5M3 F&N

Cafeterias, Case studies, Kitchens, Planning, School food service, Seminars.

Abstract: School food service with emphasis on school cafeteria and school kitchen in an improved School Lunch Program. Teaching, learning postures presented.

5075-73

A SYSTEM---WHAT IT IS AND WHAT IT DOES.

George R Conrade, Albert L Wrisley

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 45-55. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Decision making, Systems analysis.

Extract: Systems is the "in" word right now. Unfortunately, while the systems concept is basically straightforward, basically a simple approach, it is quite often misused. What I am going to try to do, this morning, is to explain the systems concept, and try to show how it relates to planning and control within an organization.

5076-73

PURPOSEFUL CHANGE IN SCHOOL FOOD SERVICE PROGRAMS.

Beatrice Donaldson David

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 64-65. July 19/30, 1971.

LB3479.U5W5 F&N

Management, Problem solving, School food service.

Abstract: This paper discusses the importance of developing the ability to identify problems, consider alternative solutions, and evaluate achievement of objectives for school food service programs. A systematic approach and the measurement of achievement of objectives are stressed when purposeful change is desired.

5077-73

PROCESSING CONTRACTS FOR DONATED COMMODITIES.

Juan Del Castillo, Elsworth Reiss

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 136-140. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Contracts, Costs, Donated foods, Food distribution programs, Food preparation and distribution systems, Food processing, Government role, Legal problems.

Abstract: This article presents the pros and cons of contracting out to food manufacturers for processing donated foods. Despite the problems that crop up now and again vis-a-vis government reimbursement to manufacturers, these contracts are an excellent means of making better use of the U.S. food supply, while at the same time reducing operating costs for schools and other institutions throughout the country.

5078-73

TRENDS IN FOOD SERVICE SYSTEMS, PANEL DISCUSSIONS.

Eugene Dickey, William Griffith, Ted McCloud

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 126-138. June 15/26, 1970.

LB3479.U5T4 F&N

Budgets, Finance, Food fads, Food preparation and distribution systems, Food service, Food stamp programs, Management, Satellite.

Abstract: A thorough review of food service production, management aspects as well as trends in convenience foods are considered. Financing dimensions & data processing as a control function of management are outlined.

5079-73

EXTENT OF THE PROBLEM INVOLVED.

Charles E Eshbach

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 79-85. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Administration policies, Decision making, Financial support, School food service.

Abstract: The speaker sees the central problem of school food service as the need to expand school food service operations to reach many more children, and to do this as rapidly as possible. He discusses the financial, personnel, and security problems of this expansion.

5080-73

COMMUNICATION AND EFFECTING CHANGE.

Charles E Eshbach

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 345-366. July 12/24, 1970.

LB3479.U5M3 F&N

Communication skills, School food service.

Abstract: Communication skills: Berlo model used as an approach to better communication process in food service industry. Socio-cultural backgrounds and other factors are discussed as effecting "source" and "receiver" ideal pattern for communication.

5081-73

EXPANDING THE CONVENTIONAL SCHOOL FOOD SERVICE PROGRAM.

Thomas J Farley

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 105-137. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Contract feeding, Facilities planning and layout, Food delivery systems, Food preparation and distribution systems, Food service management, School food service.

Abstract: The speaker noted that he didn't believe in central kitchens for a variety of reasons: "there is a lot of wishful thinking about shipping out from great big kitchens and lowering your costs. Let's not kid ourselves. You are just shifting the basis of your money outflow." However, he felt that in the face of competition of food service management companies, a central kitchen might be a necessity, and he used them himself in the Milwaukee schools.

5082-73

COMMUNICATION METHODS AND MEDIA IN NUTRITION EDUCATION PROGRAMS.

John Fett, Harold King, Larry Meiller

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 60-61. July 19/30, 1971.

LB3479.U5W5 F&N

Communications, Nutrition education.

Abstract: In this workshop session participants could select one of three work groups focusing on the use of news letters and brochures, radio and television, or newspaper writing for a study of communication methods and media in nutrition education programs. Included are 14 propositions about communication which served as guidelines for each group.

5083-73

PROBLEM SOLVING AND CONFLICT RESOLUTION.

Alan C Filley

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 55-56. July 19/30 1971.

LB3479.U5W5 F&N

Management games, Problem solving, Simulation.

Abstract: This paper deals with techniques for problem-solving and conflict resolution. The Integrative Decision Method was considered and seminar participants were involved in several role-playing situations to illustrate this approach.

5084-73

STAFFING THE SCHOOL FOOD SERVICE.

Thelma Flanagan

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 51-59. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Personnel management, School food service.

Abstract: A brief overview of school food service personnel programs and staffing guidelines are discussed.

5085-73

ORGANIZATION AND COORDINATION OF RESOURCES.

Thelma Flanagan

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 38-50. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Bibliographies, Management, School food service, Systems analysis.

Abstract: Management resources and objectives are discussed. PEPI, PPBS, SCORE, and others as they relate to school food service systems.

5086-73

SCHOOL FEEDING PROGRAMS AS AN ASPECT OF THE EDUCATIONAL INSTITUTION -- PANEL DISCUSSION.

Lloyd Frohreich, M C Schmallenberg, Bruno Ippolite

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 50-51. July 19/30, 1971.

LB3479.U5W5 F&N

Management, Nutrition education, School food service.

Abstract: This paper presents a 3-member panel discussion which covered such topics as leadership styles, communication, obtaining support of other school staff members and civic groups, creating good morale through school food service, and extending school food services to provide walk-in meal service for the elderly and summer feeding programs for children.

5087-73

QUALITY CONTROL OF FOOD IN THE SCHOOL FOOD SERVICE.

Eleanor M Gillig

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 96-103. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Management, Quality control, School food service.

Abstract: School food service administrators view of modern technological advance in food and services and their response in achieving quality food and quality control.

5088-73

MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOOD: (CONSIDERATION OF ASSUMPTION NO. 5).

F Wayne Glaus

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 97-99. June 21/july 2, 1971.

LB3479.U5U8 F&N

Nutrient quality determination, Nutrition education.

Abstract: This paper discusses ways to sell students on their school lunch program. The author presents problems encountered in his school food service such as poor lunchroom conditions, competition from vending machines and nearby fast-food outlets, and cost of lunches. The building and advertising of a new school cafeteria solved many of these problems. School food service directors are urged to "put a little schmaltz" in their school lunch programs, and the author describes his learning about the use of schmaltz to merchandise a food service while he was in a tourist business in Hawaii.

5089-73

SCHOOL LUNCH TASK FORCE REPORT.

Grayce Goertz

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 16-20. June 16/27, 1969.

LB3479.U5T4 1969 F&N

School lunch.

Abstract: School Lunch Task Force Report discussion and recom-

5090-73

mendations.

5090-73

IDENTIFICATION OF COMMUNICATION PROBLEMS IN ORGANIZATIONS.

Michael Gordon

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 77-85. June 15/16, 1970.

LB3479.U5T4 F&N

Case studies, Communications, Organizations.

Abstract: Advanced developments in the field of communications as they apply to organizations are presented. New techniques, leading authorities in communications reviewed.

5091-73

DEVELOPMENT OF A CENTRAL COMMISSARY IN INDUSTRY.

Jerry Graham

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 114-117. June 15/26, 1970.

LB3479.U5T4 F&N

Food service industry, Technology.

Abstract: Food control (shelf life, frozen foods, meat) etc, new aspect for consideration when a central commissary system in industry is viewed.

5092-73

COMMUNICATING WITH LOW INCOME FAMILIES THROUGH THE SCHOOL AND CHILD DAY CARE FOOD SERVICE.

Arthur Gravatt

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 77-88. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Day care services, Low income groups, School lunch programs.

Abstract: Low income families and school lunch potential for education in nutrition.

5093-73

INITIATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE PROGRAM.

I T Griffiths

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 43-46. June 21/july 2, 1971.

LB3479.U5U8 F&N

Adolescents (12-19 years), School lunch programs.

Abstract: This paper discusses the planning and problems involved in implementing school lunch programs in the junior and senior high schools in Salt Lake City.

5094-73

GROUP WORK SESSION: LISTENING GUIDE FOR INTEGRATING NUTRITION EDUCATION INTO THE PROGRAM.

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 236-243. July 12/23, 1971.

LB3479.U5K3 F&N

Management, School lunch, Workshops.

Abstract: This section of the proceedings covers the results of a group work session. Discussion in the work session concerned ideas which various school lunch directors had found satisfactory in their situations and new ideas which participants hoped to try out "back home." All the ideas are listed.

5095-73

HOW TO CAPITALIZE ON STUDENT FOOD PREFERENCE PATTERNS.

Helen Guthrie

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 75-78. July 12/24, 1971.

LB3479.U5P4 F&N

Food preferences, School lunch.

Abstract: This paper discusses ways to capitalize on student food preference patterns. The three components which influence participation in school lunch programs, the environment, the food, and the individual are presented. An experiment in the use of behavior modification to change vegetable eating behavior in nursery school children is included. A study showed that hot or cold lunches can be equally nutritious and that the cold lunches were somewhat preferred by elementary and junior high students surveyed.

5096-73

PANEL: CHALLENGES WHICH MUST BE MET TO ASSURE A SUCCESSFUL FOOD SERVICE PROGRAM AND THE IMPORTANCE OF GOOD COMMUNICATION BETWEEN SCHOOL LUNCH PERSONNEL AND THE STUDENTS, TEACHERS, PARENTS AND PRINCIPALS IN MEETING THESE CHALLENGES.

Harold Handley, Ena Simpson, Patricia Stoddard

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 73-77. June 21/july 2, 1971.

LB3479.U5U8 F&N

School lunch, Student involvement.

Abstract: This panel covers the various challenges which must be met in the running of a successful school lunch program. Involvement of students in menu planning, the price of lunches, the atmosphere of the lunchroom and related factors are presented. Communication among all levels of the school food service program is stressed. Panel members included a district level secondary supervisor, a food service supervisor, a teacher, a student, and a state PTA president.

5097-73

NEW DEVELOPMENTS IN SCHOOL FOOD SERVICE.

Edward J Hekman

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 327-333. July 12/23, 1971.

LB3479.U5K3 F&N

Federal programs, Legislation, Nutrition education, School food service.

Abstract: This paper discusses new developments in school food service. Included is information on recent Federal legislation pertaining to nutrition and nutrition education, USDA Special Developmental Projects, the establishment of an Information and Educational Materials Center in connection with the National Agricultural Library, ongoing studies to evaluate and improve child nutrition programs, computer assisted menu planning, introduction of nutrient standards in lieu of the Type A Lunch requirements, and the introduction of engineered foods.

5098-73

GUIDELINES TO EFFECTIVE COMMUNICATION.

Arthur L Higbee

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 69-72. June 21/july 2, 1971.

LB3479.U5U8 F&N

Communication, Guidelines.

Abstract: This paper discusses the process, types and purposes of communication. Guidelines for improvement of communication are presented.

5099-73

REVIEW OF MANAGEMENT FUNCTIONS.

Mary Jo Hitchcock

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 17-28. June 15/16, 1970.

LB3479.U5T4 F&N

Management, School food service.

Abstract: Administration of School Food Service Total system (in the U.S.) briefly reviewed.

5100-73

MANAGEMENT FUNCTIONS OF SCHOOL AND NON SCHOOL FOOD SERVICES.

Mary Jo Hitchcock

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 23-27. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Administration, Food service, Management, School food service.

Abstract: Managerial concepts are discussed as a means to attain goals and the best use of resources in School Food Services field.

5101-73

CHILDREN'S PERCEPTION OF FOOD.

Ruth Hoeflin

In Proceedings of the Southwest Region School Food Services Seminar, Kansas State Univ., 1971 p 311-316. July 12/23, 1971.

LB3479.U5K3 F&N

Children, School food service.

Abstract: This paper provides a summary of factors which influence school children's perceptions of food and the school food service. The problem of change is discussed.

5102-73

UTILIZING OUTSIDE CONTRACTORS TO EXPAND SCHOOL FOOD SERVICE OPERATIONS.

Marjorie Holgate

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 179-189. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Contract feeding, Facilities planning and layout, Food delivery systems, School food service.

Abstract: The speaker described her experiences utilizing outside contractors in the expansion of school food service in New Haven. The speech was illustrated with slides. She noted that one of the most difficult parts of trying to specify foods for the lunches is getting what you want, and after you get it, determining that it has what you think it has.

5103-73

IMPLICATIONS FOR PROGRAM PLANNING IN SCHOOL FOOD SERVICE.

M B Hunter

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 31-38. June 21/july 2, 1971.

LB3479.U5U8 F&N

Nutrition education, Program planning, School food service.

Abstract: This paper discusses five major implications for program planning in school food service: these are: 1) that school food service directors psychologically accept the realities and demands of nutrition programs in schools and commit themselves to the achievement of established goals. 2) that school food service directors continually strive to improve their professional competency. The need for continuing education and more uniformity in the requirements for school food service administrators is stressed. 3) that school food service directors develop economic support based on sound fiscal planning and the effective use of a well-structured organization and a highly motivated staff. 4) that the school food serv-

- ice organization be structured to serve all children, and that children's opinions be considered in assessing food service needs. 5) that school food services feed the children. This implication conceives that the school lunch program should be part of the total school program, and that classroom teachers and food service personnel should unite to provide knowledge about nutrition.
- 5104-73
MOTIVATION FOR ACCEPTANCE OF HIGH NUTRIENT FOODS (CONSIDERATION OF ASSUMPTIONS NO. 1-4).
Mildred B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 92-96. June 21/July 2, 1971.
LB3479.U5U8 F&N
Nutrient quality determination, Nutrition education.
Abstract: This paper discusses the process of motivating children to accept high nutrient foods based on four assumptions: 1) that children have a right to nourishing, interesting foods 2) that children must be taught to accept a variety of high nutrient foods 3) that children will accept high nutrient food at school better if fortified by parent approval and 4) that lunchroom environment, school policies concerning nutrition education and school administrative support influence acceptance of food by children at school.
- 5105-73
FUNCTIONS OF PARTICIPATIVE MANAGEMENT.
Mildred B Hunter
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 90-91. June 21/July 2, 1971.
LB3479.U5U8 F&N
Communication, Management.
Abstract: This paper presents the functions and tools of participative management. A diagram of directions of communication is included.
- 5106-73
UNDERSTANDING THE COMMUNITY SOCIAL SYSTEM.
Donald E Johnson
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 62. July 19/30, 1971.
LB3479.U5W5 F&N
Community, Cultural factors, Nutrition education, Sociology.
Abstract: This paper deals with the understanding of a community as a social system. Leadership in a community and the factors influencing leadership are discussed.
- 5107-73
ECOLOGICAL PRESSURES ON NUTRITIONAL RESOURCES.
Mary E Johnson
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 26-27. July 19/30, 1971.
LB3479.U5W5 F&N
Agricultural development, Ecology, Energy, Nutrition.
Abstract: This paper discusses the ecological pressures which affect the nutritional resources of the world. A summary of the scope of the problem involved in reversing the population-food imbalance developed by the President's Science Advisory Committee in 1967 is included. Studies show that presently an increasing fraction of the total energy in the biosphere is being diverted to the direct support of man while the leakage of toxic substances and a decrease in the amount of land available for agricultural use will result in a diminished ability to supply man's energy.
- 5108-73
THE IDEALS CONCEPT--A SYSTEMS APPROACH TO SCHOOL FOOD SERVICE PROBLEMS.
James T Johnston
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 16. July 19/30, 1971.
LB3479.U5W5 F&N
Models, School food service, Systems approach.
Abstract: This paper presents the IDEALS Concept, and describes the potential use of this systems approach in school food service.
- 5109-73
"KUPS - K NOWLEGE U TILIZATION FOR P ROBLEM S OLVING.
John Kohl
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 88-104. July 12/24, 1971.
LB3479.U5P4 F&N
Change agents, Models, Nutrition education.
Abstract: This paper presents the KUPS (Knowledge Utilization for Problem Solving) model and discusses its application in nutrition education. This model outlines six stages of planned change: building a relationship, diagnosis, acquiring relevant resources, choosing a solution, gaining acceptance of the solution, and stabilizing the innovation and generating self-renewal. These six stages provide steps through which the change agent can effect a desired change. Each of these stages and the change agent's role in each is discussed in detail.
- 5110-73
RECOMMENDATIONS AND IMPLICATIONS OF THE RUTGERS EFFORT.
Paul A Lachange
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 103-118. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Cost effectiveness, Evaluation, Federal aid, Food preferences, New Jersey, Nutrient values, Nutritional quality, School food service.
Abstract: Rutgers University studied school food service operations (specifically in New Jersey) to identify the factors hindering significant improvements in effectiveness. Three aspects were emphasized: acceptance, nutrition, and cost. The most limiting factor was found to be political acceptance (including lack of concrete data on the educational and nutritive value of child feeding programs). The next most limiting factor was the absence of a means for evaluating available food programs and selecting the one that best meets the needs of particular school districts. The third most limiting factor is cost. A school district operating in the red cannot consider a program requiring matching funds, which is the case with almost all federal/state school food funding. Children's lack of acceptance of the school food is the prime reason for participation problems. The nutritional value of food is the most important criteria in child nutrition programs, but it cannot and does not displace food acceptance for the simple reason that food not accepted--no matter how nutritious--is food not eaten.
- 5111-73
DIMENSIONS OF ADMINISTRATIVE MANAGEMENT.
Mary Leidgh
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 32-37. 22 June/3 July, 1970.
LB3479.U5O39 F&N
History, Management education.
Abstract: This paper discusses the dimensions of administrative management. Included are a history of management, old assumptions about management, and five new assumptions for the new era of business proposed by Peter Drucker.
- 5112-73
MOTIVATION AND PRODUCTIVITY.
Donald E Lundberg
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 330-345. July 12/24, 1970.
LB3479.U5M3 F&N
Food service, Group dynamics, Management.
Abstract: This article discusses the history of management style and the progressive change to today's management concept.
- 5113-73
COMPUTERS- A DIVISION OF MANAGEMENT.
Raymond Lutz
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 123-14522 June/3 July, 1970.
LB3479.U5O39 F&N
Computer applications, School food service.
Abstract: The paper discusses computers as a dimension of management. Use of computers for ordering, stock control, assessing of future demands, tax reports, and clerical and problem-solving tasks is included. The author stresses that computers should be viewed as tools which release managers from clerical type activities so they can work more closely with students and employees. The misunderstood conception that computers can replace people is discussed. Applications of computers for menu planning, cost control and inventory control in school food services are presented. Results of a question and answer period which followed are included.
- 5114-73
NEEDED: PUBLIC RELATIONS FOR PROGRAM EXPANSION.
Robert A Lynn
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 88-104. July 12/23, 1971.
LB3479.U5K3 F&N
Nutrition education, Public relations.
Abstract: This paper gives an extensive review of the many facets of public relations. A definition of public relations, the strengths and limitations of public relations, getting the message heard, how to make the news, using the media for best results and getting the message across are included.
- 5115-73
MANAGEMENT NEEDS BETTER UNDERSTANDING OF FOOD SERVICE POTENTIALS IN PLANNING AND USING EFFICIENT FOOD SERVICE FACILITIES.
Bradford S MacNulty
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 301-320. July 12/24, 1970.
LB3479.U5M3 F&N
Federal programs, Management, School lunch programs, State government.
Abstract: Management education in the planning and administration of food service program in view of "traditional" concept vs "change".

BIBLIOGRAPHY

5116-73

5116-73

METHODS FOR ANALYZING OPERATIONS IN SCHOOL FOOD SERVICE.

Mary J Mahaffy, M Eileen Matthews

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 30. July 19/30 1971.

LB3479.U5W5 F&N

Management, School food service.

Abstract: This paper presents methods for analyzing labor utilization, establishing needs for training, evaluating the tastes of commercially prepared foods and using computers for menu planning and other management procedures in the operation of a school food service.

5117-73

WHITE HOUSE CONFERENCE RECOMMENDATIONS APPLICABLE TO SCHOOL FOOD SERVICE.

A W Mahoney

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 25-27. June 21/July 2, 1971.

LB3479.U5U8 F&N

School food service, White House Conference on Children.

Abstract: This paper discusses various recommendations made in the panels of the White House Conference on Food, Nutrition and Health which are applicable to school food services throughout the Nation. School food services are challenged to provide not only nutritious meals but nutrition education, table etiquette training and related information. Recommendations on the qualifications for and training of teachers in nutrition education are included.

5118-73

A NEW ERA IN SCHOOL FOOD SERVICE.

Josephine Martin

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 28-38. July 12/23, 1971.

LB3479.U5K3 F&N

History, Legislation, School food service.

Abstract: This paper discusses the new era in school food service. Included are components of the new era, changes in the 1960's which have implications for school food service, responsibilities and specific duties of food service directors in the new era, a review of legislation in the 1960's which pertains to nutrition education, the hangups school food service directors have as to why a nutrition education program doesn't work for them, suggestions for innovative approaches, and a challenge to these directors to be enthusiastic self-starters in leading the new era.

5119-73

THE CONTROL FUNCTION IN THE MANAGEMENT OF SCHOOL FOOD SERVICE.

Josephine Martin

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 89-95. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Financial management, Management, School food service.

Abstract: A discussion of the means to control the functions of school food service from a management point of view--basic requirements are stated.

5120-73

THE ART OF DIRECTING AND COMMUNICATING.

Josephine Martin

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 68-76. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Communications, Management, School food service.

Abstract: State goals and objectives for enlightened use of the art of communication in school food service are presented.

5121-73

THE SCHOOL FOOD SERVICE ADMINISTRATOR AND THE COMPUTER.

Ted McCloud

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 104-112. June 16/27, 1969.

LB3479.U5T4 1969 F&N

Administration, Computer applications, School food service.

Abstract: School food service in Memphis, Tennessee use of the computer and beneficial changes encountered for more effective and efficient administration.

5122-73

THE MORE EFFECTIVE SCHOOL FOOD SERVICE SUPERVISOR IN THE LARGER JOB.

Jane F McCullough

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 367-373. July 12/24, 1970.

LB3479.U5M3 F&N

Administration, Management, Management education.

Abstract: Management education, development and standards.

5123-73

MANAGEMENT OF HUMAN RESOURCES.

Helen McGee

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 91-104.22 June/3 July, 1970.

LB3479.U5O39 F&N

Administration, Budgets, Elderly (65 + years), Food programs, Models, School food service.

Abstract: This paper discusses the management of human resources. Topics included are a free lunch for every child, breakfast and dinner at school, feeding of the elderly at school, the availability of food service in schools twelve months a year, communication of the importance of their jobs to school food service employees. "Problem-orientation" versus "objective orientation" in approaching an objective, approaches to improvement of work performance through proper staffing considerations, and non-human resources such materials and facilities, budgeting and cost analysis. Six exhibits pertaining to staffing, position descriptions and job evaluation are included.

5124-73

COMMUNICATION - CHANGE.

Mary E Mennes

In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 58-59. July 19/30, 1971.

LB3479.U5W5 F&N

Communication, Education, Management development.

Abstract: This paper discusses the communication process, potential barriers to communication, how to analyze the effectiveness of one's own communications, and the application of communication principles in progressing toward educational and management goals.

5125-73

INDUSTRY'S INTEREST IN SCHOOL FOOD PROGRAMS.

William B Murphy

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 28-33. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition, Child nutrition programs, Food industry, Food technology, Industry role, School food service.

Abstract: The food industry has a great interest in school food programs not only because they constitute the second largest food market, but also because industry enjoys the challenge of improving the nutrition of people generally. When purchasing commercially prepared food products, schools should heed the following points: (1) Buy on value, not just price, because nutrition and child acceptance are paramount. (2) A processor cannot efficiently produce meals containing many individual varieties of food. (3) Stick to traditional products rather than substitutes, especially with respect to protein items. Insist on long-term test data on any substitute foods. (4) Announce it to parents and teachers when substitute foods are used; they should not be covered up or passed off as something else. (5) Buy only from processors that have rigid tests and high standards for ingredients. (6) Periodically check to make sure that the foods received are the foods that were ordered.

5126-73

PERSONNEL TRAINING--A DIMENSION OF MANAGEMENT.

Cecil F Olsen

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 59-62. 22 June/3 July, 1970.

LB3479.U5O39 F&N

Personnel management, Training.

Abstract: This paper concerns personnel training as a dimension of management. Eleven items which are involved in personnel training are discussed.

5127-73

THE PEOPLE DIMENSION.

Cecil F Olsen

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 38-48. 22 June/3 July, 1970.

LB3479.U5O39 F&N

Management education, School food service.

Abstract: This paper discusses "The People Dimension." topics included are service to others, the factors influencing job satisfaction or dissatisfaction, communication, guideposts for developing strategies to deal with people-related situations, a checklist for motivation of employees, and children as a part of the "People Dimension" in the school lunch program. School food service directors are challenged to put children first in order to have a proper perspective from which to develop nutrition education and school lunch programs. Following the paper is an award-winning story entitled "Cipher in the Snow" about a young boy who stepped off the school bus and fell dead in the snow because nobody in his life had ever recognized his "People Dimension" and natural human need for acceptance.

5128-73

TODAY'S YOUTH - A NEW BREED OF CAT.

Richard Owens

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 301-310. July 12/23, 1971.

LB3479.U5K3 F&N

Attitudes, Decision making, Young adults (20-34 years).

Abstract: This paper discusses the outlooks and attitudes of youth today. Topics covered include the short-term perspectives of young people, their desire to be involved in decision making, the influence of their peers, their questioning of

- adult judgement, their overall attitude concerning school, the difference in their attitudes and values from those of the school, their earlier physiological maturity, their exposure to wealth, the influence of T.V., their ability to think, their desire for immediacy, their questioning of what they learn, and their sincere concern for society.
- 5129-73
FOOD MANAGEMENT IN SCHOOL FOOD SERVICE.
David R Page
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 105-12222 June/3 July, 1970.
LB3479.U5039 F&N
Food service management, School food service.
Abstract: This paper discusses food management in the school food service. The situation of self management versus professional management in school lunch programs is emphasized, and the merits of each group as manager are considered. The VIT-A-LUNCH program in St. Louis and the ASTRO-PAK program in Detroit are compared for cost and menu variety. Management techniques using E.D.P. systems for food costs and labor control are included. Five attachments containing graphs and supplementary material follow.
- 5130-73
PLANNING SHORT AND LONG RANGE OBJECTIVES FOR THE FUTURE OF THE SCHOOL FOOD SERVICES.
John Perryman
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 28-37. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Federal programs, Planning, School food service.
Abstract: School Food Service as an integral part of the educational pattern is proposed, long and short range objectives stated.
- 5131-73
QUALITATIVE AND QUANTITATIVE CONTROL OF FOOD.
Eleanor Pratt
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 118-126. June 15/26, 1970.
LB3479.U5T4 F&N
Food preparation, quantity, Food quality, Management, School food service.
Abstract: Management control of food, quality and quantity in School Food Service presented and defined. Its relationship to the function of management control on 5 major levels outlined.
- 5132-73
THE SCHOOL FOOD SERVICE SYSTEM.
Dean D Rhoads
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 61-67. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Management, Systems analysis.
Extract: I would like to talk a little bit about organizations as systems, and particularly what we call open systems. The traditional approach to organizations has some drawbacks that give us some trouble. First of all, we talk about various organizations, various social organizations. When I talk about a social organization, I am talking about the Northeast School Lunch Seminar which is a temporary social organization. I am talking about school systems. I am talking about businesses, about fraternal organizations, about churches, and any group that gets together for some purpose. One of our problems is that we have a difficult time identifying exactly what the organization is, especially when it is a traditional type of an approach.
- 5133-73
EXPERIENCES IN USING MANAGEMENT SERVICES.
Rudolph A Schober
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 86-104. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Commercial food service, Contract feeding, Food service management, School food service.
Abstract: The Union, New Jersey, schools operate some of their cafeterias with their own personnel, while others are operated by a food service management company. The speaker discusses the pros and cons of using an outside management company, and enumerates the precautions to be taken in hiring a management company.
- 5134-73
COST OF FINANCES IN CENTRALIZED FOOD SERVICE SYSTEMS.
O L Searing
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 94-106. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, Finance, School food service.
Abstract: Standardization and control of finances for Centralized Food Service Systems.
- 5135-73
REACHING SIGNIFICANT PUBLICS: THE STATE OF THE BOY, 1971.
Robert Sebring
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 105-108. July 12/24, 1971.
LB3479.U5P4 F&N
School community relations, Social conformity.
Abstract: This paper presents the social system concept and discusses various student groups as subsystems within the school. A study classified today's youth into three general groups: maintainers, marginals and the uncommitted. The characteristics of each group are discussed.
- 5136-73
PANEL ON CHARACTERISTICS OF CENTRALIZED FOOD SERVICE SYSTEMS.
Stanley Smith, Eleanor Pratt, Gertrude Applebaum
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 28-37. June 15/26, 1970.
LB3479.U5T4 F&N
Administration, Food preparation and distribution systems, Management, School food service.
Abstract: Centralized food service systems expansion as a goal and objective.
- 5137-73
CHALLENGE FOR SCHOOL FOOD SERVICE.
Cluff Snow
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 107-109. June 21/July 2, 1971.
LB3479.U5U8 F&N
Nutrition education, School food service.
Abstract: This paper challenges school food services to approach their problems with creativity and drive and an acceptance of their "soft spots" and needs for change. The school lunch and the classroom teacher are stressed as basic sources of sound nutrition education, and the universal free lunch program funding is briefly reviewed.
- 5138-73
REACHING SIGNIFICANT PUBLICS: THE PARENT AND COMMUNITY INVOLVEMENT.
Abram Snyder
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 110-114. July 12/24, 1971.
LB3479.U5P4 F&N
Community involvement, School community relations.
Abstract: This paper describes the community as a social system. Elementary and contemporary communities are compared, and the areas of community study relevant to the school food service are discussed. These areas include finances, organization, people and internal and external influences. School food service supervisors are urged to become active participants of their community by taking a leadership role.
- 5139-73
TECHNIQUES OF GROUP DYNAMICS.
Garfield Stock
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 19-31. 22 June/3 July, 1970.
LB3479.U5039 F&N
Group dynamics, Organization, School food service.
Abstract: The paper focuses on Douglas McGregor's Theory X and Theory Y about people. Theory X proposes that the central principles of organization are derived via direction and control through authority while Theory Y proposes that central principles of organization are derived via the creation of conditions by which members of the organization can best achieve their own goals by directing their efforts to the success of the enterprise. These theories are both based on Maslow's work concerning the hierarchy of human needs. School food service people are encouraged to understand the needs of their employees and to try to involve them in team management via Theory Y.
- 5140-73
DYNAMICS OF MOTIVATION.
Garfield R Stock
In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 53-54. July 19/30, 1971.
LB3479.U5W5 F&N
Management education, Motivation.
Abstract: This paper discusses the dynamics of motivation. Maslow's Hierarchy of Needs and MacGregor's Theory X and Theory Y approach to management are considered.
- 5141-73
CREATIVITY IN EDUCATION AND MANAGEMENT.
George Strother
In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 10. July 19/30, 1971.
LB3479.U5W5 F&N
Management education, School food service.
Abstract: This paper discusses the five ingredients of creativity, and stresses the importance of creative potential among school food service personnel.

5142-73

5142-73

CREATIVE APPROACHES TO PROBLEM SOLVING.

Allene Vaden, Jean Bottger

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 105-123. July 12/23, 1971.

LB3479.U5K3 F&N

Nutrition education, Problem solving.

Abstract: This paper discusses creative approaches to problem solving. Included are the techniques of problem solving, creative characteristics, tips for idea finding, creative thinking and idea-spurring questions, and creativity in organization. A number of handouts were used in connection with this presentation and they are included in the proceedings.

5143-73

"COME, LET US GET CLOSER TO THE FIRE SO WE MAY SEE WHAT IT IS WE ARE SAYING" - A DIALOGUE ON COMMUNICATION.

Richard Vaden, Allene Vaden

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 276-300. July 12/23, 1971.

LB3479.U5K3 F&N

Communication skills.

Abstract: This paper presents a dialogue on communication. Topics covered include the communication process, the ingredients of communication, barriers to successful communication, improper communication flow, a test on written communication, employment communications, a quiz to show the communication problem of inference, the fallacy that words have mono-usage, the pendulum effect, the concept of allness, and techniques for improved communication. A listening profile and a speaking profile are included.

5144-73

MOTIVATION THROUGH COMMUNICATION.

Donald Wass

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 63-90. 22 June/3 July, 1970.

LB3479.U5039 F&N

Communication, Motivation.

Abstract: This paper gives a thorough review of the facets and problems of communication, and the part communication plays in motivation.

5145-73

FOOD--FEEDING---UNDERSTANDING.

Kenneth G Weckel

In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 25. July 19/30, 1971.

LB3479.U5W5 F&N

Food supply, World problems.

Abstract: This paper discusses the problem of the world food supply and various means for expanding food production.

5146-73

DEVELOPING COMMUNITY SUPPORT OF NUTRITION EDUCATION PROGRAMS.

John Woeste

In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 63. July 19/30, 1971.

LB3479.U5W5 F&N

Change agents, Nutrition education, School community relations.

Abstract: This paper discusses the roles of a "change agent" which include those of analyzer, advisor, advocator, and innovator. The "change agent" approach can be useful in developing community support of nutrition education programs.

5147-73

THE SCHOOL FOOD SERVICE LABOR RELATIONS PICTURE.

Max S Wortman

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 138-161. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Labor unions, Personnel management, School food service.

Abstract: The speaker discussed labor union organization and militancy, unionization of professionals, contract negotiations, compulsory arbitration, and other factors affecting labor relations in school food service operations.

5148-73

A SYSTEM---WHAT IT IS AND WHAT IT DOES. (PART 2).

Albert L Wrisley

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 55-60. July 12/24, 1970.

LB3479.U5M3 F&N

Food service, Management systems, Organization, Systems analysis.

Abstract: A discussion of systems and food service.

5149-73

YOUTH SPEAKS: STUDENT INVOLVEMENT IN SCHOOL FOOD SERVICE -A PANEL DISCUSSION.

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 201-215. July 12/23, 1971.

LB3479.U5K3 F&N

Food preferences, School food service, Student involvement.

Abstract: This panel discussed youth involvement in school food service. The objective was to provide insight into students' reactions to school food service. Related questions included what students like and dislike about school food service, their suggestions for improvement, ways the school food service director can increase participation, particularly among students, and "why don't your friends eat in the school lunch service?".

Education and Training

5150-73

STAFFING AND TRAINING PERSONNEL FOR CENTRALIZED SCHOOL FOOD SERVICE SYSTEMS.

Gertrude Applebaum

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 64-76. June 15/26, 1970.

LB3479.U5T4 F&N

Food service training, Personnel, School food service.

Abstracts: Presents illustrated approach for model staffing patterns.

5151-73

NUTRITION AND COMMUNICATION.

James D Beck

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 61-63. July 18/28, 1971.

LB3479.U5 F&N

Communication skills, Models, Nutrition education.

Abstract: This paper discusses the factors involved in effective communication. A model called the Johari Window which illustrates how each person might be viewed as functioning in his relationship to others is presented.

5152-73

WHAT IS NUTRITION EDUCATION.

E M Berdahl

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 55-56. June 21/July 2, 1971.

LB3479.U5U8 F&N

Low income groups, Nutrition education, Preschool children (2-5 years).

Abstract: This paper discusses nutrition education for families. Two educational experiments are included, one in which the objective was to help preschool children learn via television, though no food information was presented, and the other in which the objective was to improve dietary levels of groups.

5153-73

ADVENTURES IN NUTRITION EDUCATION RESOURCES II--MINI WORKSHOPS WITH DAIRY COUNCIL, INC.

Arlene Bickel, Joan Gay, Betty Harris

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 64-66. July 18/28, 1971.

LB3479.U5 F&N

Nutrition education, Workshops.

Abstract: This paper presents three mini-workshops which were used to demonstrate vehicles by which the teaching of nutrition can be integrated into a total elementary school curriculum. Dairy Council, Inc. materials were used in the workshops.

5154-73

NUTRITION EDUCATION: SELECTING AND ORGANIZING MATERIAL FOR DIFFERENT AGE GROUPS.

Fannie Lee Boyd

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 244-266. July 12/23, 1971.

LB3479.U5K3 F&N

Age groups, Nutrition education, Student participation.

Abstract: This paper discusses the selecting and organizing of materials for nutrition education for different age groups. The objectives for each grade level are presented. Also included are the Basic Concepts for Nutrition Education developed by the Interagency Committee on Nutrition Education, the suggestions for programs and a listing of student nutrition committee projects from the Georgia Teenage Nutrition Committee, and suggestions for activities "from classroom to cafeteria."

5155-73

INTEGRATING NUTRITION EDUCATION INTO THE SCHOOL CURRICULUM.

Fannie Lee Boyd

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 230-235. July 12/23, 1971.

- LB3479.U5K3 F&N
Curriculum planning, Nutrition education, School food service.
Abstract: This paper concerns the integrating of nutrition education into the school curriculum. Five principles of learning are presented, and the school service director's responsibility for nutrition in the school curriculum is discussed. Suggestions are made for ways to assist teachers in fulfilling their role in nutrition education and for special events which can involve students.
- 5156-73
STUDENT INVOLVEMENT IN SCHOOL FOOD SERVICE AND NUTRITION PROGRAMS.
Grace Carr, Pam Isreal
In Proceedings of the Midwest Regional Seminar for School Food Service Supervisors and Directors, U. of Wisc., 1971 p 52. July 19/30, 1971.
LB3479.U5W5 F&N
Nutrition education, Programs, School food service, Student participation.
Abstract: This paper discusses the involvement of youth in the school food service and nutrition education programs in the Bryan Public Schools, Bryan, Ohio. A school lunch student panel proved to be one of the most effective ways to promote good nutrition.
- 5157-73
NUTRITION EDUCATION: RESOURCES AVAILABLE FOR THE SCHOOL FOOD SERVICE SUPERVISOR (A PANEL DISCUSSION).
Sara Clement, Helen A Guthrie, Twyla Shear
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 66-74. July 12/24, 1971.
LB3479.U5P4 F&N
Food service management, Nutrition education, Resource guides.
Abstract: The purpose of this panel presentation was to provide seminar participants with nutrition education resource materials and techniques they might use in implementing future workshops for their management level people. Resources presented include specified books and journals and materials available from nutrition-related trade organizations, professional groups and the U.S. Government. Techniques presented include Instructional Objectives Exchange (IOX) and the learning package.
- 5158-73
A SYSTEMATIC TRAINING AND TEACHING PROGRAM.
David G Craig
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1969 p 60-67. June 16/27, 1969.
LB3479.U5T4 1969 F&N
Job training, Models, Teaching techniques.
Abstract: Outline of the recognized phases of training and teaching programs using 2 models which fit well in administrative and managerial functions.
- 5159-73
RELATING SCHOOL LUNCH AND CLASSROOM TEACHING.
Marion I Cronan
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 238-254. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Integrated curriculum, Nutrition education, School lunch programs, Student participation.
Abstract: The speaker suggested several specific factors that make up an effective nutrition education program for children in school. The first is: Nutrition education should begin as soon as a child enters school and continue throughout his life. Second, a dynamic sequential curriculum is required that will integrate learning opportunities and experiences in nutrition with other school disciplines. Three, the cooperation of all school personnel is needed--students, teachers, administrators, and health professionals. Four, the parents and the community should be interested and involved. Five, innovative teaching aids are needed. Six, the mass media should be enlisted to reinforce the in-school teaching.
- 5160-73
SEMINAR EVALUATION.
D G Cruce
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 149-151. June 21/july 2, 1971.
LB3479.U5U8 F&N
Evaluation, Seminars.
Abstract: This paper contains an evaluation by seminar participants as to how adequately each of the four major objectives of the seminar was accomplished. Suggestions for improvement of future seminars are included.
- 5161-73
IT CAN BE DONE.
Frances W Dobbins
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 139-155. July 12/23, 1971.
LB3479.U5K3 F&N
Nutrition education, School food service, Teaching guides, Workshops.
Abstract: This paper discusses the challenge of nutrition education and the premise that to some degree everyone is an educator. The school food service program is considered as a living laboratory that can greatly enhance the total school program. A slide presentation on the "ways school food service can be involved in the total education process" is included. Also included are handouts relating to this presentation; these handouts cover guiding principles in nutrition teaching, how to change a school lunch program into an education program, a nutrition education workshop for teachers, a parent nutrition workshop, and outlines for nutrition education for children, ages 5-16.
- 5162-73
DYNAMIC "THINK" SESSIONS - SUMMARY OF BRAINSTORMING GROUPS.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 127-138. July 12/23, 1971.
LB3479.U5K3 F&N
Group dynamics, Problem solving, Public relations, School food service, Student participation.
Abstract: This section of the proceedings covers several dynamic "think" sessions. Seminar participants took part in brainstorming groups with the objective to develop new ideas for school food service and creative approaches for problemsolving. "Think" session topics included how to involve students more in school food service, how to increase participation in school food service, how to improve the decor and atmosphere in the average school lunchroom. How to win public support for school food service, and techniques for nutrition education in secondary schools.
- 5163-73
BANQUET AND ACTIVITY FEATURES.
Dortez F Enloe
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 162-167. July 18/28, 1971.
LB3479.U5 F&N
Behavior, Discussion (Teaching technique), Teaching methods.
Abstract: Special activities which involved the seminar participants were held throughout the seminar. These included a banquet, the developing of behavioral objectives and a learning activity package for teachers, a creativity laboratory, a film festival, a session to demonstrate group dynamics, a media laboratory, nutrition games, an open forum, an outdoor seminar, project review panels, a seminar showcase, and teaching with tapes.
- 5164-73
EVALUATION ON NUTRITION EDUCATION SEMINAR.
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 178-181. July 18/28, 1971.
LB3479.U5 F&N
Evaluation, Seminars.
Abstract: This section of the proceedings covers the overall evaluation of this seminar by the participants. Tallies of opinions concerning the various presentations and activities are included.
- 5165-73
OPEN FORUM.
Clinita A Ford
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 95-101. July 18-/28, 1971.
LB3479.U5 F&N
Instructional aids.
Abstract: This paper presents an extensive outline covering the factors to be considered in preparing an effective bulletin board, and the purposes for, criteria for preparation of, guidelines for use of and appraisal of instructional aids.
- 5166-73
GOAL SETTING.
James I Gant
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 102. July 18/28, 1971.
LB3479.U5 F&N
Seminars.
Abstract: This paper covers an opening-night group dynamics session which was held to allow participants to get acquainted and to set up goals for the seminar.
- 5167-73
WRITING BEHAVIORAL OBJECTIVES.
Bessie R McClendon
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 134-138. July 18/28, 1971.
LB3479.U5 F&N
Behavioral objectives, Teaching aids.
Abstract: This paper discusses the writing of behavioral objectives. Topics include the classification of objectives, words to use in writing objectives, and the three basic parts of a behavioral objective.
- 5168-73
TRAINING FOR SCHOOL FOOD SERVICE: SOME NEW CONCEPTS.
Marjorie McKinley, Gertrude Griney, Grace Shugart
In Proceedings of the National School Food Service Conference,

5169-73

Rutgers Univ., 1972 p. 154-165. June 27-29, 1972.
TX345.N3 1972 F&N
Food service management, Food service training, Instructional aids, Job training, Personnel management, Programed instruction, Research, Teaching methods.
Abstract: This article is a transcript of three talks given on the subject of training school food service personnel, both workers and managers, details of several experimental training programs are described and recommendations for application and further research are presented.

5169-73

SCHOOL LUNCH ROOM AS A LIVING LABORATORY.
Beatrice McKinney
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 65-68. June 21/July 2, 1971.
LB3479.U5U8 F&N
Day care services, Nutrition education, School lunch programs.
Abstract: This paper discusses nutrition education as taking place in a "living laboratory" which centers around the school lunch room and related activities. Topics included cover the milieu of the lunchroom itself, educational approaches used for children of different levels, nutrition education in day care centers, various extracurricular approaches such as party food planning, the freedom of choice in lunches for senior high students, special programs for vocational students, the FEAST program for 11th and 12th graders interested in a food service career, environment education such as camp cooking, the Dietetic Intern Program with the University of Washington, and scholarships provided by school lunchroom groups for deserving students.

5170-73

TECHNIQUES FOR TEACHING NUTRITION TO CHILDREN.
Margie Newman
In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 88-89. June 21/July 2, 1971.
LB3479.U5U8 F&N
Nutrition education, Teaching techniques.
Abstract: This paper presents techniques for teaching nutrition to children used by the Salt Lake County Extension's Expanded Food and Nutrition Education Program.

5171-73

PARTICIPANT REACTOR DISCUSSION GROUPS.
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 156-160. July 18/28, 1971.
LB3479.U5 F&N
Group dynamics.
Abstract: One of the features of the seminar was to have participant reactor discussion groups following selected presentations. Presentations of the highlights of 9 of these discussions are included.

5172-73

AN EXPERIMENT IN INTEGRATING NUTRITION EDUCATION INTO THE ELEMENTARY SCHOOL CURRICULUM [A PANEL].
Edward J Post, Mary Critser, Annette Kobriger
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 14-15. July 19/30, 1971.
LB3479.U5W5 F&N
Elementary education, Models, Nutrition education.
Abstract: This paper presents the objectives and efforts involved in an experiment in integrating nutrition education into the elementary school curricula. Panel members included the administrator of School Food Service Programs, Wisconsin Department of Public Instruction, the Director of School Food Service Programs, Green Bay Public Schools and a nutrition consultant from the Wisconsin Dept. of Health and Social Service.

5173-73

PROCEDURE FOR DEVELOPING, SUBMITTING AND EVALUATING INDIVIDUAL PROJECTS.
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 67-104. July 19/30, 1971.
LB3479.U5W5 F&N
Education, Evaluation, Management, Nutrition education.
Abstract: Each seminar registrant was responsible for developing an individual project involving nutrition education and the related management processes. The implementation of each project was to be carried out at a subsequent time in the participant's own school, community, district or state. Final project reports were returned to faculty advisors for evaluation upon completion of the projects. An outline for the proper preparation of the project reports, and 50 completed project reports are included.

5174-73

PROJECT REVIEW.
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 186-200.22 June/3 July, 1970.
LB3479.U5O39 F&N
Projects.
Abstract: This section of the proceedings covers resumes of 34 submitted projects developed by seminar participants.

5175-73

EDUCATION --A DIMENSION OF MANAGEMENT.
Creta Sabine
In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 146-153.22 June/3 July, 1970.
LB3479.U5O39 F&N
Management education, Personnel management.
Abstract: This paper discusses education as a dimension of management. Upgrading of employees, skills and encouraging them to become part of an essential management team is stressed. A quiz which appraises the education, personal development and growth of managers and information on the PPBES structured process for management are included.

5176-73

SEMINAR EVALUATION.
In Proceedings of the Midwest Regional Seminar for Schoolfood Service Supervisors and Directors, U. of Wisc., 1971 p 105-126. July 19/30, 1971.
LB3479.U5W5 F&N
Evaluation, Seminars.
Abstract: This section of the proceedings gives detailed information concerning the various ways that the seminar was evaluated. Check lists used in the evaluations and the overall results are included.

5177-73

SEMINAR EVALUATION PLAN [2] REFERENCE LIST [3] SEMINAR PARTICIPANTS.
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 334-365. July 12/23, 1971.
LB3479.U5K3 F&N
Evaluation, Seminars.
Abstract: This section of the proceedings covers the seminar evaluation plan. The 100 participants were divided into 3 groups, each of which was to approach the evaluation by a slightly different method. It is hoped that the results of this evaluation show which method produces the most change and the greatest implementation of new ideas following the seminar. The results of the evaluation will be made available to the Food and Nutrition Service, USDA.

5178-73

SEMINAR PROJECTS AND NOTES ON PROGRAM STRUCTURE.
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 169-177. July 18/28, 1971.
LB3479.U5 F&N
Seminars.
Abstract: This section of the proceedings outlines the approaches to and activities involved in the development of the projects of individual seminar participants.

5179-73

TECHNIQUES OF GROUP INVOLVEMENT.
Winifred O Stone, Richard F Maeder
In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 151-152. July 18-/28, 1971.
LB3479.U5 F&N
Group dynamics.
Abstract: This paper covers the testing of 2 techniques of group involvement by seminar participants. The first technique, Learning Thru Discussion (LTD), is a 9-step procedure to systematically promote efficient and effective methods of communicating in small groups. The second technique, Information Intermix (IM), promotes the objective of whole-learner involvement and responsibility for self-learning with in a trusting, cooperative group.

Menu Planning

5180-73

NUTRITION AT A PRICE: ECONOMICS OF MENU PLANNING.
James Keiser
In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 79-87. July 12/24, 1971.
LB3479.U5P4 F&N
Food cost analysis, Menu planning.
Abstract: This paper deals with economics of menu planning. Included are tools which are useful in controlling food costs such as item and menu costing, records of food costs and income, forecasting and controls in the sub-systems of the food delivery system.

5181-73

NEW CONCEPTS IN CHILD NUTRITION PROGRAMS: NUTRIENT STANDARD FOR SCHOOL FEEDING, COMPUTER-ASSISTED-MENU PLANNING.
Grace Ostenso
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 45-52. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Computer applications, Food standards and legislation, Menu planning, Nutrient requirements, Nutrient standards, Recommended Dietary Allowances, School lunch programs, Type A lunch.
Abstract: This article discusses the use of a nutrient standard as the basis for menu planning in child nutrition programs. Regulations currently require that menus be planned according to the Type A meal pattern. If the nutrient standard proves to be a viable technique for menu planning, it would give school lunch directors a second option when planning children's meals. The term "nutrient standard" refers to a predetermined nutrient goal based on the RDA as a standard of comparison for monitoring the nutrient level of the meals served. The Type A pattern incorporates the 4 basic food groups and specifies the minimum quantity of food required in each group. The nutrient standard technique is more flexible than the Type A pattern; it allows for greater use of new foods and can be more easily adapted to computer menu planning operations.

5182-73

CREATIVE APPROACHES TO TYPE A MENU PLANNING IN MEETING CURRENT SOCIAL NEEDS.
Ruth Richard
In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 191-200. July 12/23, 1971.
LB3479.U5K3 F&N
Charts, Menu planning.
Abstract: This paper discusses the meeting of social needs via creative approaches to Type A menu planning. Factors involved in menu planning are presented and a number of charts pertaining to creative menu planning are included.

Part 2, Univ. of Massachusetts, 1970 p 210-219. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
College food service, Convenience foods, Food cost analysis, Food quality, Palatability ratings.
Extract: The speaker is head of a large food service operation that has switched to almost a complete use of convenient-efficient foods by means of an extensive testing procedure. He described both the operation and the testing procedure.

5186-73

TRUCK AND ROUTING OPTION (A MODEL BASED ON THE DISTRIBUTION OF DONATED COMMODITIES).
Daymon Thatch
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 99-100. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Computer applications, Donated foods, Food delivery systems, Food preparation and distribution systems, New Jersey, School lunch programs, Transportation.
Abstract: Without adequate food transport to schools, the value of any child nutrition program is greatly reduced. Using a computer, a general transportation model has been devised to solve a wide range of school food distribution problems. The model was designed to (1) find the least-cost delivery/routing system between elementary school districts and distribution warehouses in New Jersey; (2) determine an optimum location for one, two, or several distribution points throughout the state; and (3) evaluate cost possibilities of transportation options--whether to hire carriers, set up a trucking firm within the school system, or use a leasing operation. The model is specifically designed to deliver a percentage of the RDA to school districts within the state. The 515 New Jersey districts require 109 truck routes and about 3,055,000 lbs. of food delivered monthly. The food delivery system, by using the devised route minimization plan, could be accomplished with 5 trucks working 8 hours a day 20 days a month. Warehouses in New Jersey are not now optimally located.

Food Preparation and Production

Equipment

5183-73

THE SCHOOL FOOD SERVICE PRODUCTION KITCHEN.
Carolyn M Gerhard
In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 162-178. July 12/24, 1970.
LB3479.U5M3 PT. 2 F&N
Food delivery systems, Food preparation and distribution systems, Legislation, Satellite, School food service.
Abstract: The speaker discussed the various types of school feeding systems, emphasizing that there is no one perfect solution and that the evaluation must be made in terms of the need for the program and in terms of the particular community. The systems were considered in the light of the speakers own experience in Atlantic City, and the peculiar needs of that community.

5184-73

FOOD SERVICE APPROACHES IN SCHOOLS WITHOUT FULL FACILITIES.
Ruth B Moskowitz
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 90-98. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Engineered foods, Facility requirements, Food preferences, Food preparation and distribution systems, Menu planning, Program evaluation, School children (6-11 years), School lunch programs.
Abstract: The introduction of engineered foods into the menu pattern of an elementary school lunch program will not create any problems for children, teachers, schools, or district school food service personnel. This conclusion was reached after studying children's acceptance scores and plate waste in test schools having no dining or kitchen facilities. Children were fed in their classrooms, and food was delivered to and distributed from basement storage areas. Menu planning was possible using the RDA as a nutrient standard, and food proved to be highly acceptable when planned around foods, such as hamburger, pizza, and frankfurters. There exist several types of food delivery systems that require no kitchen, no food service staff within the school, and no separate lunchroom. Each of these systems are discussed, listing their merits and demerits.

5185-73

TESTING OF PRODUCTS IS ESSENTIAL.
Joel M Stoneham
In Proceedings of the Northeast School Food Service Seminar,

5187-73

AUTOMATED MATERIALS HANDLING, LABOR-SAVING EQUIPMENT, AND SERVICES OF FOOD SERVICE CONTRACTORS ARE IN SCHOOL FOOD SERVICE PICTURE.
William D McLean
In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 294-300. July 12/24, 1970.
LB3479.U5M3 F&N
Commercial food service, Equipment, Food service, School food service.
Abstract: Convenience of "todays" technology in school food service.

5188-73

CONTROL OF USE OF SPACE AND EQUIPMENT.
Stanley Smith
In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 107-113. June 15/26, 1970.
LB3479.U5T4 F&N
Case studies, Equipment, School food service.
Abstract: 5 major areas are presented, (1) Kind of equipment (2) Capacity of equipment (3) Layout (4) Procurement (5) maintenance in the use of space and equipment in school food service operation.

Food Technology

5189-73

NEW FOODS IN CHILD NUTRITION PROGRAMS: FNS "NEW FOOD" NOTICES.
Kermit Bird
In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 41-45. June 27-29, 1972.
TX345.N3 1972 F&N
Child nutrition programs, Convenience foods, Cup-can, Engineered foods, Food technology, New foods, Processed foods, School lunch programs, Type A lunch.

5190-73

Abstract: It is easier for companies to develop new food products than it is to get these new foods into the school food service system. Food habits are one of the hardest behavior patterns to change. The author here discusses a variety of new foods, describing their characteristics and explaining how they can fit into school food service programs.

5190-73

EXPLORING DIFFERENT WAYS OF MEETING NUTRITIONAL NEEDS.

S W Boggy

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 255-266. July 12/24, 1970.

LB3479.U5M3 F&N

Food technology, Fortification agents, Low income groups, Nutrition, Protein foods, School food service.

Abstract: Protein products examined in the light of industrial research and nutritional standards.

5191-73

NEW FOOD PRODUCTS AND FOOD PREPARATION TECHNIQUES.

Mary Coleman

In Proceedings of the Northeast Regional Seminar for School Food Service Supervisors, Penn. State Univ., 1971 p 25-36. July 12/24, 1971.

LB3479.U5P4 F&N

Food preparation, Synthetic foods.

Abstract: This paper covers new food products and food preparation techniques. Included are discussions of synthetic foods, enrichment and fortification of foods, food additives, and meat cookery.

5192-73

WHAT WILL WE BE EATING TOMORROW.

J E Edmonson

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 159-175. July 12/23, 1971.

LB3479.U5K3 F&N

Food technology, Synthetic foods.

Abstract: This paper discusses the foods of tomorrow and the development of new or modified foods. USDA criteria for approval of new or modified foods used in food programs are included. Foods discussed are synthetic whipped topping and synthetic coffee whitener; whole, filled and imitation milks; meat analogues; and textured vegetable protein. Use of some of these foods in preparation of school lunches is included.

5193-73

CONVERSION AND PACKAGING OF FOOD PRODUCTS FOR USE WHERE FACILITIES AND PERSONNEL ARE LIMITED OR NON-EXISTENT.

William D Stamper

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 282-294. July 12/24, 1970.

LB3479.U5M3 F&N

Commercial food service, Food service industry, Food standards and legislation, Nutrition.

Abstract: A discussion of the conditions under which industry supplements school food service systems by conversion or packaged foods.

5194-73

PRODUCTS AND SYSTEMS EVALUATED AND INDUSTRY LIAISON.

Henry H Winawer

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 86-90. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Engineered foods, Evaluation, Food preparation and distribution systems, Food technology, New foods, Processed foods, Program design, Systems analysis.

Abstract: 400 engineered foods were evaluated for use in child nutrition programs. Fully 26% failed the initial test stage--being unacceptable either in terms of palatability or in terms of its possible use in schools without kitchen facilities. In fact, only 13% of the total reached the final stage of evaluation by elementary schools. At that point, only 2% failed, which indicates that the prescreening techniques were quite thorough. School food service people should provide food manufacturers with definite guidelines as to (1) product feasibility in terms of acceptance, nutritional value, and cost, (2) product suitability in terms of packaging, storage requirements, distribution, delivery, ease of preparation, and retention of nutrients.

1970.

LB3479.U5M3 PT. 2 F&N

Contract feeding, Food delivery systems, Food preparation and distribution systems, School food service, Surplus commodities.

Abstract: The speaker described the program in Detroit, how it got started, and how it has progressed to date. Detroit has food service in 190 of its 325 schools. Total district enrollment is 290 thousand. In the 190 schools which have food service, 70 thousand meals are provided per day. The composition consists of 14 base kitchens, which in turn serve 116 satellite schools. Bulk heated food is transported into 116 satellite schools. Forty-four self-contained kitchens are in operation and, since April 1st, 16 Astro-Pack schools.

5196-73

THE IMPACT OF SCHOOL FOOD SERVICE, ITS VALUE TO EDUCATION AND ITS FUTURE.

Paul Briggs

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 221-229. July 12/23, 1971.

LB3479.U5K3 F&N

Cafeterias, Education, Kitchens, Processed foods, School food service, School lunch programs, Storage.

Abstract: This paper discusses the impact of school food service and its value to education. Specific topics include the esthetic value of foods, the decor and atmosphere of lunchrooms, a breakfast program, the lack of guidelines for development of universal lunch programs and especially for the designing of kitchens, transportation, storage and cooking of prepared meals, and the challenge to start serving the children of urban America. He stresses the importance of finding ways to use the school cafeterias for student activities that relate in a friendly way to other student activities.

5197-73

OEO--THE EMERGENCY FOOD AND MEDICAL SERVICES PROGRAM AND NUTRITION EDUCATION.

O C Brown

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 70-71. July 18/28, 1971.

LB3479.U5 F&N

Food programs, Nutrition education.

Abstract: This paper discusses the development of the Emergency Food Program in 1968, the New School Lunch Law in 1971, and resources available through Federal food programs such as special information booklets, commodity foods, and food stamps. Implications of these programs for nutrition education are presented.

5198-73

THE MASSACHUSETTS SCHOOL LUNCH NUTRITIONAL STUDY.

Dorothy L Callahan

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 220-222. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Massachusetts, School food service, Student participation, Surveys.

Extract: Of what value is the Type A lunch? Do the children going home for lunch, or bringing their lunch to school, eat just as well? Is a student competent and wise enough to select a nutritious meal when confronted with a choice of a la carte items? Why don't all children who can, buy and eat the Type A lunch? To try to answer these questions, 80,000 Massachusetts public school children participated in a 24-hour dietary survey. It was a systematic sampling of every 10th school from the public school listing. It consisted of boys and girls, from grades one through 12, attending schools with and without cafeteria facilities. Thirty percent of the students came from schools with high needy enrollment.

5199-73

FLORIDA'S EXPANDED NUTRITION PROGRAM.

Susan C Camp

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 72-81. July 18/28, 1971.

LB3479.U5 F&N

Florida, Low income groups, Nutrition education.

Abstract: This paper discusses the expanded nutrition program developed by the Florida Cooperative Extension Service. The heart of this program is the trained, indigenous Aide who reaches the hard-to-reach, low-income families with nutrition education. Objectives of this program and the recruiting, training, and supervising of Aides are included. The program has been in existence a little more than 2 years and evaluations to date are exceedingly favorable.

5200-73

SCHOOL FOOD SERVICE NUTRITION EDUCATION FINANCE PROJECT.

Thelma Flannagan

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 93-94. July 18/28, 1971.

LB3479.U5 F&N

Nutrition education, School food service, U.S. Dept. of Agriculture.

Abstract: This paper discusses the objectives and the means for achieving the objectives of USDA's National School Food

Programs - General

5195-73

THE CONTRACTOR SUPPLYING A SCHOOL FOOD SERVICE PACKAGE.

Howard W Briggs

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 189-209. July 12/24,

Service and Nutrition Education Finance Project.

5201-73

SOUTHWEST REGION'S RESPONSE TO THE CHALLENGE OF NUTRITION EDUCATION.

Gene E Good

In Proceedings of the Southwest Region School Food Service Seminar, Kansas State Univ., 1971 p 39-41. July 12/23, 1971. LB3479.U5K3 F&N

Food service management, School lunch programs.

Abstract: This paper reviews the Southwest Region's response to the challenge of nutrition education over the past 25 years. The varying levels of progress among the 12,000 school lunch programs in the region are noted and school food service directors are challenged to "stop waiting for someone else to put it all together" and take whatever is the next step in their individual situations with enthusiasm.

5202-73

PROJECT ON FOODS AND NUTRITION SERVICES IN THE PUBLIC SCHOOLS (IN NORTH CAROLINA).

Mary K Head, Stephen Hiemstra

In Proceedings of the Nutrition Education Seminar, Florida Agricultural and Mechanical Univ., 1971 p 103-117. July 18/28, 1971. LB3479.U5 F&N

Child nutrition programs, Computer applications, Federal programs, Information services, Legislation.

Abstract: This paper discusses new developments in food service. Topics included are the commitment to end hunger, new legislation, the various provisions of Public Law 91-248, and in particular some of the projects being carried out under Section 6 of the law, the establishment of an Information and Educational Materials Center in connection with the National Agricultural Library, studies to evaluate and improve child nutrition programs, Special Developmental Projects under Section 10 of the Child Nutrition Act, computer assisted menu planning, nutrient standards and engineered foods.

5203-73

A NEW DECADE FOR SCHOOL FOOD SERVICE.

Edward J Hekman

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 11-18. 22 June/July 3, 1970. LB3479.U5039 F&N

Federal programs, School food service.

Abstract: This paper discusses the new decade for school food service. Topics included are the objectives of USDA Food and Nutrition Service, the size of current food assistance programs such as the Food Stamp Program, the Commodity Distribution Program and the School Lunch Program, the 1971 budget recommendations for the Food and Nutrition Service, a resume of the major provisions of Public Law 91-248, new directions for child nutrition programs, the improvement of communication, on-going research and evaluation studies, and questions for the future.

5204-73

CONFERENCE SUMMARY AND CLOSING REMARKS.

Edward J Hekman

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 174-175. June 27-29, 1972. TX345.N3 1972 F&N

Child nutrition programs, Conferences, Food industry, Meetings, Proceedings, School food service, Symposia.

Abstract: This article is a transcript of the closing speech praising the work of this conference and thanking the participants for attending.

5205-73

OTHER CURRENT PROJECTS.

Stephen Hiemstra

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 53-58. June 27-29, 1972. TX345.N3 1972 F&N

Child nutrition programs, Economics, North Carolina, Program evaluation, Program planning, Research, School lunch programs, Washington (State).

Abstract: This article synthesizes various studies of child nutrition programs--their objectives, their modes of operation, and evaluation of their success.

5206-73

DIRECTING AND COMMUNICATIONS IN A CENTRAL SYSTEM.

Eleanor Howtow

In Proceedings of the Southeastern Regional Seminar for School Food Service Admin., Univ. of Tenn., 1970 p 86-93. June 15/26, 1970. LB3479.U5T4 F&N

Case studies, School food service.

Abstract: Pilot programs, studies and Committee work-reports in certain areas in School Food Programs are used to present outline of progress made in school food system in Jefferson County, Alabama, School System.

5207-73

CURRENT DEMANDS ON THE SCHOOL FOOD SERVICE SYSTEM.

Franklin Kent

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 68-78. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Cultural factors, Disadvantaged youth, Food preferences, Population trends, School food service, Urbanization.

Abstract: The speaker approached what he felt was "a rather amorphous subject" by getting involved in some perspective with regard to the problems, situations, and considerations in the Northeast region." He emphasized the problems of urbanization, of feeding needy children, and of planning suitable school lunches for children of diverse ethnic backgrounds.

5208-73

NUTRITION IN SCHOOL FOOD SERVICE.

Paul A Lachance

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 101-103. June 27-29, 1972. TX345.N3 1972 F&N

Bagger, Child nutrition programs, Nutrient intake, Nutrient requirements, Nutrient standards, Recommended Dietary Allowances, School children (6-11 years), School lunch programs, Type A lunch.

Abstract: There are several lunch alternatives available to the school child: eating at home, at a commercial food service, bringing lunch from home in a brown bag, school-provided meals, or no food at all. The brown-bag students leave very little food waste--they eat 92+% of their food--but none of the bag lunches assure one-third of the RDA. Type-A-lunch students are not better off--these lunches cannot assure one-third of the RDA, either. They are shy of calories by 80% to 100%. This should not be a problem, however, because already there are too many obese children. Protein allotment in Type A lunches is usually above the RDA. this overload is unnecessary because the average American already consumes on the order of twice the RDA for protein. Iron is usually too low 99% of the time. Micronutrient values are anywhere from 39% to 49% below the RDA. Also, vitamin A is below the RDA 50% of the time. School food service directors should demand nutrient analysis information on Type A lunch foods.

5209-73

INITIATING AND IMPLEMENTING A NEW SCHOOL FOOD SERVICE IN SALT LAKE CITY ELEMENTARY SCHOOLS.

D Dela Mare

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 39-42. June 21/july 2, 1971. LB3479.U508 F&N

History, School children (6-11 years), School lunch programs.

Abstract: This paper discusses the history of school lunch programs in elementary schools in Salt Lake City, and the planning and problems involved in implementing a new school lunch program in fall 1967.

5210-73

DOLLARS AND SENSE OF NUTRITION EDUCATION.

Norman Mitchell

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 78-81. June 21/july 2, 1971. LB3479.U508 F&N

Administrator role, Cost effectiveness, Food programs, Nutrition education, Planning, United States.

Abstract: This paper discusses a proposed Universal Food and Nutrition Education Program for all children and the cost of such a program. Information on the proposed bill HR 5291, sponsored in Congress by the American School Food Service Association, is presented. HR 5291 would assure adequate nutrition offerings for the Nation's children, encourage the teaching of principles of good nutrition as an integral part of the total educational process, and strengthen state and local administration of food service programs for children.

5211-73

A NEW DECADE FOR SCHOOL FOOD SERVICE.

Philip C Olsson

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 388-393. July 12/24, 1970. LB3479.U5M3 F&N

Child nutrition programs, Computer applications, Data analysis, Legislation, Milk programs, School lunch programs.

Abstract: Public Law 91-248 is discussed. Highlights of its impact on child nutrition system. Need for better information systems recognized.

5212-73

AT THE THRESHOLD OF ATTAINMENT.

John N Perryman

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 9-23. July 12/24, 1970. LB3479.U5M3 PT. 2 F&N

Child nutrition programs, Conferences, Developing nations, Food supply, Population growth, Speeches.

Abstract: Mr. Perryman's task was to sketch "the vast panoramic treatment which inspires, enthuses, and paves the way for the detailed consideration of the subjects which come later." To accomplish this, he cast the discussion "against the frame of reference of that vast panorama of food as a basic ingredient of life on earth; and against the frame of reference of the Second World Food Congress, at The Hague." Rather than present a scholarly treatise, he related a number of experiences he had had recently, particularly his experiences at the Congress.

5213-73

5213-73

PHILOSOPHY & NEED FOR TECHNICAL INNOVATION IN CHILD NUTRITION PROGRAMS.

Herbert Rorex

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 13-17. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Food standards and legislation, Food technology, Innovation, Nutrient standards, Nutrition policy, Nutritional quality, Program evaluation, School food service.

Abstract: Three basic technical innovations are needed to improve child nutrition programs: (1) improved food delivery systems, including simplified approaches for reaching schools with no food service programs; (2) foods in new, more convenient forms to increase menu variety, to have greater eye and taste appeal for students, and to hold down costs; (3) innovative approaches to nutrition education. All future technical innovations adopted by child nutrition programs should stress human values over technical artistry and/or cost considerations.

5214-73

STATEMENT OF FNS POLICY ON NUTRITION EDUCATION & TRAINING.

Daniel Rosenfield

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 146-153. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Consumer education, Food standards and legislation, Government role, Nutrition education, Nutrition policy, Research, USDA Food and Nutrition Service.

Abstract: The USDA Food and Nutrition Service has recently been expanding its efforts in nutrition education and training, thanks to the provisions of PL 91-248 enacted in 1970. This law created the FNS Technical Services Staff which oversees and provides nutrition training to personnel in a number of areas. Moreover, it makes available line items for funds for nutrition education purposes. This article purports to explain FNS policy with regard to nutrition education.

5215-73

RELATED NUTRITION PROGRAMS.

Eva Simpson

In Proceedings of the Western Regional School Food Service Seminar, Utah State Univ., 1971 p 82-87. June 21/July 2, 1971.

LB3479.U5U8 F&N

Food programs, Nutrition education, Summer programs, Workshops.

Abstract: This paper discusses "related" nutrition programs. Included are the nutrition education roles of programs such as Head Start, Community Action Programs, Vista, the Model City Program, county Cooperative Extension Services, community nutrition councils, the vocational education program FEAST, the Utah State Department of Public Assistance, the Johnson-O'Malley Workshops for Indian parents, summer programs for migrant children, and various committees interested in hunger. A brief review of some of the socio-economic and cultural factors which account for declining nutritional status in the U.S. is included.

5216-73

WHY NEW JERSEY SCHOOLS DO OR DO NOT PARTICIPATE IN SCHOOL FEEDING PROGRAMS.

Daymon Thatch, Lewis B Straus

In Proceedings of the National School Food Service Conference, Rutgers Univ., 1972 p. 74-80. June 27-29, 1972.

TX345.N3 1972 F&N

Child nutrition programs, Facility requirements, New Jersey, School administration, School lunch programs, School systems, Student participation, Surveys.

Abstract: A study, conducted to find out why New Jersey schools do not participate in school food programs, revealed the following facts. The major reason for non-participation was stated to be a lack of facilities, both of kitchens and storage areas. Many schools thought that the costs of initiating a program were extremely high. Some administrators felt the school lunch program was not consistent with the school's educational objectives, and there was community pressure not to join.

5217-73

THE BALTIMORE SCHOOL LUNCH STORY.

Eleanor G Weagly, Robert E Umphery

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 267-275. July 12/24, 1970.

LB3479.U5M3 F&N

Baltimore, Box Lunch, Satellite, School lunch, U.S. Dept. of Agriculture, Vita-pak.

Abstract: The Baltimore story of packaged school lunches.

Reference Materials

5218-73

BIBLIOGRAPHY.

In Proceedings of the Southwestern Regional Seminar for School Food Service Admin., Okla. State Univ., 1970 p 166-17322 June/3 July, 1970.

LB3479.U5039 F&N

Bibliographies, Nutrition education.

Abstract: This section of the proceedings contains a bibliography of 103 references which relate to subject content of the seminar.

5219-73

IMPLICATIONS OF THE NATIONAL NUTRITIONAL STUDY.

Arnold E Schaefer

In Proceedings of the Northeast School Food Service Seminar, Part 2, Univ. of Massachusetts, 1970 p 223-237. July 12/24, 1970.

LB3479.U5M3 PT. 2 F&N

Child nutrition programs, Deficiency diseases and disorders, Dietary surveys, National surveys, School food service.

Abstract: The speaker summarized the findings of the Department of Health, Education, and Welfare's 10-state nutrition survey, noting that "the major problems we found of concern are problems of inadequate feeding, inadequate nutrition, or under-nutrition, in the zero through 17 years age group." Particular deficiencies in relation to particular groups are covered in some detail.

Purchasing, Receiving and Storage

5220-73

CHANGES IN PURCHASING, STORAGE, DELIVERY AND UTILIZATION PRACTICES AND PROCEDURES. (A PANEL PRESENTATION) PART 1-FOOD.

Albert L Wrisley

In Proceedings of the Northeast School Food Service Seminar, Univ. of Massachusetts, 1970 p 276. July 12/24, 1970.

LB3479.U5M3 F&N

Equipment, Food habits, Foodways, Purchasing, School lunch programs, Specifications.

Abstract: Panel presentation which brought together representatives of government and industry to consider changes in food, equipment, practices and procedures necessitated by changing school food service programs.

SUBJECT INDEX

ADMINISTRATION

Management functions of school and non school food services. 5100
The school food service administrator and the computer. 5121
The more effective school food service supervisor in the larger job. 5122
Management of human resources. 5123
Panel on characteristics of centralized food service systems. 5136

ADMINISTRATION POLICIES

Extent of the problem involved. 5079

ADMINISTRATOR ROLE

Dollars and sense of nutrition education. 5210

ADOLESCENTS (12-19 YEARS)

Initiating and implementing a new school food service program. 5093

AGE GROUPS

Implementing nutrition education in school food service. 5005
Why people eat what they eat. 5020
Nutrition education: Selecting and organizing material for different age groups. 5154

AGRICULTURAL DEVELOPMENT

Ecological pressures on nutritional resources. 5107

ATTITUDES

Panel: Problems encountered in school food service. 5023
Today's youth - A new breed of cat. 5128

BAGGER

Nutrition in school food service. 5208

BALTIMORE

The Baltimore school lunch story. 5217

BEHAVIOR

Nutrition, Learning, Behavior and Motivation. 5012
Banquet and activity features. 5163

BEHAVIOR CHANGE

Be creative in nutrition education. 5022

BEHAVIORAL OBJECTIVES

Writing behavioral objectives. 5167

BIBLIOGRAPHIES

Organization and coordination of resources. 5085
Bibliography. 5218

BOX LUNCH

The Baltimore school lunch story. 5217

BUDGETS

Trends in food service systems, panel discussions. 5078
Management of human resources. 5123

CAPETERIAS

An administrator's view of school food service. 5074
The impact of school food service, its value to education and its future. 5196

CALORIC VALUES

Calories, energy and weight control. 5006

CARBOHYDRATES

Review of protein and carbohydrate metabolism. 5010

CARDIOVASCULAR DISORDERS

Fats and heart disease. 5009
Polyunsaturated fats--Life span--Cardio-vascular disease. 5035

CASE STUDIES

Organizing centralized school food service systems. 5067
Planning: Planning a centralized School Food Service System. 5068
An administrator's view of school food service. 5074
Identification of communication problems in organizations. 5090
Cost of finances in centralized food service systems. 5134
Control of use of space and equipment. 5188
Directing and communications in a central system. 5206

CHANGE AGENTS

"KUPS - Knowledge Utilization for Problem Solving. 5109
Developing community support of nutrition education programs. 5146

CHARTS

Creative approaches to type A menu planning in meeting current social needs. 5182

CHILD NUTRITION

Industry's interest in school food programs. 5125

CHILD NUTRITION PROGRAMS

Consumer education in nutrition. 5000
Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002
Food regulations, nutrition & nutrition labeling. 5063
Methodology related to acceptability, cost & nutrition. 5071
Processing contracts for donated commodities. 5077
Recommendations and implications of the Rutgers effort. 5110
Industry's interest in school food programs. 5125
New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181
Food service approaches in schools without full facilities. 5184
Truck and routing option (a model based on the distribution of donated commodities). 5186
New foods in child nutrition programs: FNS "new food" notices. 5189
Products and systems evaluated and industry liaison. 5194
Project on foods and nutrition services in the Public Schools (in North Carolina). 5202
Conference summary and closing remarks. 5204
Other current projects. 5205
Nutrition in school food service. 5208
A new decade for school food service. 5211
At the threshold of attainment. 5212
Philosophy & need for technical innovation in child nutrition programs. 5213
Statement of FNS policy on nutrition education & training. 5214
Why New Jersey schools do or do not participate in school feeding programs. 5216
Implications of the National nutritional study. 5219

Food service approaches in schools without full facilities. 5184

Truck and routing option (a model based on the distribution of donated commodities). 5186

New foods in child nutrition programs: FNS "new food" notices. 5189

Products and systems evaluated and industry liaison. 5194

Project on foods and nutrition services in the Public Schools (in North Carolina). 5202

Conference summary and closing remarks. 5204

Other current projects. 5205

Nutrition in school food service. 5208

A new decade for school food service. 5211

At the threshold of attainment. 5212
Philosophy & need for technical innovation in child nutrition programs. 5213

Statement of FNS policy on nutrition education & training. 5214

Why New Jersey schools do or do not participate in school feeding programs. 5216

Implications of the National nutritional study. 5219

CHILDREN

Why people eat what they eat. 5020
Panel: Problems encountered in school food service. 5023
Nutrition--A dimension of education. 5051
Children's perception of food. 5101

COLLEGE FOOD SERVICE

Testing of products is essential. 5185

COMMERCIAL FOOD SERVICE

Experiences in using management services. 5133
Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 5187
Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 5193

COMMUNICATION

Changing food habits. 5047
Guidelines to effective communication. 5098
Functions of participative management. 5105
Communication - Change. 5124
Motivation through communication. 5144

COMMUNICATION SKILLS

Communication and effecting change. 5080
"Come, let us get closer to the fire so we may see what it is we are saying" - A dialogue on communication. 5143
Nutrition and communication. 5151

COMMUNICATIONS

Communication methods and media in nutrition education programs. 5082
Identification of communication problems in organizations. 5090
The art of directing and communicating. 5120

COMMUNITY

Understanding the community social system. 5106

COMMUNITY ACTION

Rap sessions with Dr. Perryman--A dialogue with seminar participants. 5045

COMMUNITY INVOLVEMENT

Reaching significant publics: The parent and community involvement. 5138

COMPUTER APPLICATIONS

Computers- A division of management. 5113
The school food service administrator and the computer. 5121
New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181
Truck and routing option (a model based on the distribution of donated commodities). 5186
Project on foods and nutrition services in the Public Schools (in North Carolina). 5202
A new decade for school food service. 5211

CONFERENCES

Conference summary and closing remarks. 5204

At the threshold of attainment. 5212

CONSUMER EDUCATION

Consumer education in nutrition. 5000
Food regulations, nutrition & nutrition labeling. 5063
Statement of FNS policy on nutrition education & training. 5214

CONTRACT FEEDING

Expanding the conventional school food service program. 5081
Utilizing outside contractors to expand school food service operations. 5102
Experiences in using management services. 5133
The contractor supplying a school food service package. 5195

CONTRACTS

Processing contracts for donated commodities. 5077

CONVENIENCE FOODS

Testing of products is essential. 5185
New foods in child nutrition programs: FNS "new food" notices. 5189

COST EFFECTIVENESS

Methodology related to acceptability, cost & nutrition. 5071
Recommendations and implications of the Rutgers effort. 5110
Dollars and sense of nutrition education. 5210

COSTS

Processing contracts for donated commodities. 5077

CULTURAL FACTORS

Cultural food patterns and school food service. 5028
Socio-culture aspects of food and eating -- A social scientist's approach (With group discussions). 5032
Food is a point of view. 5034
Understanding the community social system. 5106
Current demands on the School Food Service System. 5207

CUP-CAN

New foods in child nutrition programs: FNS "new food" notices. 5189

CURRICULUM

Panel: Where do I begin and what do I do in nutrition education. 5042

CURRICULUM PLANNING

Integrating nutrition education into the school curriculum. 5155

SUBJECT INDEX

CYBERNETICS

CYBERNETICS

The behavioral cybernetic components of human nutrition. 5049

DATA ANALYSIS

A new decade for school food service. 5211

DAY CARE SERVICES

Communicating with low income families through the school and child day care food service. 5092
School lunch room as a living laboratory. 5169

DECISION MAKING

A system---What it is and what it does. 5075
Extent of the problem involved. 5079
Today's youth - A new breed of cat. 5128

DEFICIENCY DISEASES AND DISORDERS

Implications of the National nutritional study. 5219

DEVELOPING NATIONS

At the threshold of attainment. 5212

DIETARY SURVEYS

Recent school food service trends: Implications to nutrition education [Panel 1.] [Panel 2.]. 5040
Implications of the National nutritional study. 5219

DIETETICS

Textured vegetable protein (TVP). 5052

DISADVANTAGED YOUTH

Current demands on the School Food Service System. 5207

DISCUSSION (TEACHING TECHNIQUE)

Banquet and activity features. 5163

DISEASE PREVENTION

Fats and heart disease. 5009

DONATED FOODS

Processing contracts for donated commodities. 5077
Truck and routing option (a model based on the distribution of donated commodities). 5186

ECOLOGY

Ecological pressures on nutritional resources. 5107

ECONOMIC INFLUENCES

The three A's of change - Anticipating, Accepting, Actuating. 5066

ECONOMICS

Other current projects. 5205

EDUCATION

How up-to-date is your nutrition knowledge? 5021
Rap sessions with Dr. Perryman--A dialogue with seminar participants. 5045
Communication - Change. 5124
Procedure for developing, submitting and evaluating individual projects. 5173
The impact of school food service, its value to education and its future. 5196

EDUCATIONAL PROGRAMS

The scope of current nutrition education efforts [Panel]. 5057

ELDERLY (65 + YEARS)

Management of human resources. 5123

ELEMENTARY EDUCATION

An experiment in integrating nutrition education into the elementary school curriculum [A panel]. 5172

ENERGY

Calories, energy and weight control. 5006

The behavioral cybernetic components of human nutrition. 5049

Ecological pressures on nutritional resources. 5107

ENGINEERED FOODS

Nutritional aspects of engineered foods and delivery systems in school food service. 5033

Food service approaches in schools without full facilities. 5184

New foods in child nutrition programs: PNS "new food" notices. 5189

Products and systems evaluated and industry liaison. 5194

EQUIPMENT

Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 5187
Control of use of space and equipment. 5188

Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 5220

EVALUATION

Sensory evaluation of foods. 5015

Recommendations and implications of the Rutgers effort. 5110

Seminar evaluation. 5160

Evaluation on Nutrition Education Seminar. 5164

Procedure for developing, submitting and evaluating individual projects. 5173

Seminar evaluation. 5176

Seminar evaluation plan [2] Reference list [3] Seminar participants. 5177

Products and systems evaluated and industry liaison. 5194

FACILITIES PLANNING AND LAYOUT

Expanding the conventional school food service program. 5081

Utilizing outside contractors to expand school food service operations. 5102

FACILITY REQUIREMENTS

Food service approaches in schools without full facilities. 5184

Why New Jersey schools do or do not participate in school feeding programs. 5216

FAT MODIFICATIONS

Polyunsaturated fats--Life span--Cardio-vascular disease. 5035

FATS AND OILS

Fats and heart disease. 5009

FEDERAL AID

Recommendations and implications of the Rutgers effort. 5110

FEDERAL PROGRAMS

Role of nutrition education in the nutrition decade. 5043

Challenge to the seminar. 5064

Centralized food service systems-A review. 5069

New developments in school food service. 5097

Management needs better understanding of food service potentials in planning and using efficient food service facilities. 5115

Planning short and long range objectives for the future of the school food services. 5130

Project on foods and nutrition services in the Public Schools (in North Carolina). 5202

A new decade for school food service. 5203

FINANCE

Centralized food service systems-A review. 5069

Trends in food service systems, panel discussions. 5078

Cost of finances in centralized food service systems. 5134

FINANCIAL MANAGEMENT

The control function in the management of school food service. 5119

FINANCIAL SUPPORT

Changes in the law and new legislation--What it means. 5065

Extent of the problem involved. 5079

FLAVOR

Sensible nutrition. 5013

FLORIDA

Florida's expanded nutrition program. 5199

FOOD ADDITIVES

Food additives. 5038

FOOD BELIEFS

Foods fads and fallacies. 5004

FOOD COMPOSITION TABLES

Explanation of food composition tables and comparison of actual intake with recommended intake. 5008

Summary of discussion groups: "Use of food composition tables to determine nutrient content of a type "A" lunch. Discussion group no. 3. 5050

FOOD COST ANALYSIS

Nutrition at a price: Economics of menu planning. 5180

Testing of products is essential. 5185

FOOD DELIVERY SYSTEMS

Nutritional aspects of engineered foods and delivery systems in school food service. 5033

Organizing centralized school food service systems. 5067

Expanding the conventional school food service program. 5081

Utilizing outside contractors to expand school food service operations. 5102

The school food service production kitchen. 5183

Truck and routing option (a model based

on the distribution of donated commodities). 5186

The contractor supplying a school food service package. 5195

FOOD DISTRIBUTION PROGRAMS

Processing contracts for donated commodities. 5077

FOOD FADS

Trends in food service systems, panel discussions. 5078

FOOD HABITS

Consumer education in nutrition. 5000

Why people eat what they eat. 5020

Be creative in nutrition education. 5022

Panel: Problems encountered in school food service. 5023

Cultural food patterns and school food service. 5028

Socio-culture aspects of food and eating -- A social scientist's approach (With group discussions). 5032

Food is a point of view. 5034

Changing food habits. 5047

Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 5220

FOOD INDUSTRY

Industry's interest in school food programs. 5125

Conference summary and closing remarks. 5204

FOOD POISONING

Food microbiology: Theoretical basis and popularized material. 5016

FOOD PREFERENCE MEASURES

Methodology related to acceptability, cost & nutrition. 5071

FOOD PREFERENCES

Consumer education in nutrition. 5000

Methodology related to acceptability, cost & nutrition. 5071

How to capitalize on student food preference patterns. 5095

Recommendations and implications of the Rutgers effort. 5110

Youth speaks: Student involvement in school food service -a panel discussion. 5149

Food service approaches in schools without full facilities. 5184

Current demands on the School Food Service System. 5207

FOOD PREPARATION

New food products and food preparation techniques. 5191

FOOD PREPARATION AND DISTRIBUTION SYSTEMS

Processing contracts for donated commodities. 5077

Trends in food service systems, panel discussions. 5078

Expanding the conventional school food service program. 5081

Panel on characteristics of centralized food service systems. 5136

The school food service production kitchen. 5183

Food service approaches in schools without full facilities. 5184

Truck and routing option (a model based on the distribution of donated commodities). 5186

Products and systems evaluated and industry liaison. 5194

The contractor supplying a school food service package. 5195

FOOD PREPARATION, QUANTITY

Qualitative and quantitative control of food. 5131

FOOD PROCESSING

Processing contracts for donated commodities. 5077

FOOD PROGRAMS

Management of human resources. 5123

OEO--The emergency food and medical services program and nutrition education. 5197

Dollars and sense of nutrition education. 5210

Related nutrition programs. 5215

FOOD QUALITY

Qualitative and quantitative control of food. 5131

Testing of products is essential. 5185

FOOD SCIENCE

Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002

FOOD SELECTION

Consumer education in nutrition. 5000
Sensible nutrition. 5013
Food regulations, nutrition & nutrition labeling. 5063

FOOD SERVICE

Trends in food service systems, panel discussions. 5078
Management functions of school and non school food services. 5100
Motivation and productivity. 5112
A system---What it is and what it does. (Part 2). 5148
Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 5187

FOOD SERVICE INDUSTRY

Development of a central commissary in industry. 5091

Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 5193

FOOD SERVICE MANAGEMENT

What is nutrition education: Why nutrition education? 5056
Expanding the conventional school food service program. 5081
Food management in school food service. 5129

Experiences in using management services. 5133

Nutrition education: Resources available for the school food service supervisor (A panel discussion). 5157
Training for school food service: some new concepts. 5168

Southwest Region's response to the challenge of nutrition education. 5201

FOOD SERVICE SUPERVISORS

"Talk-Ins"--Summary of group reports: Role of the school food service in nutrition education. 5001

FOOD SERVICE TRAINING

Staffing and training personnel for centralized school food service systems. 5150
Training for school food service: some new concepts. 5168

FOOD STAMP PROGRAMS

Trends in food service systems, panel discussions. 5078

FOOD STANDARDS AND LEGISLATION

Food regulations, nutrition & nutrition labeling. 5063
New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181

Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 5193
Philosophy & need for technical innovation in child nutrition programs. 5213

Statement of FNS policy on nutrition education & training. 5214

FOOD SUPPLY

Role of nutrition education in the nutrition decade. 5043
Food--Feeding---Understanding. 5145
At the threshold of attainment. 5212

FOOD TABLES, CONTENT

Explanation of food composition tables and comparison of actual intake with recommended intake. 5008

FOOD TECHNOLOGY

Industry's interest in school food programs. 5125
New foods in child nutrition programs: FNS "new food" notices. 5189
Exploring different ways of meeting nutritional needs. 5190
What will we be eating tomorrow. 5192
Products and systems evaluated and industry liaison. 5194
Philosophy & need for technical innovation in child nutrition programs. 5213

FOODS

Sensory evaluation of foods. 5015

FOODWAYS

Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1--Food. 5220

FORTIFICATION AGENTS

Exploring different ways of meeting nutritional needs. 5190

FREE LUNCHES

Changes in the law and new legislation--What it means. 5065

GOVERNMENT ROLE

Processing contracts for donated commodities. 5077
Statement of FNS policy on nutrition education & training. 5214

GROUP DYNAMICS

Motivation and productivity. 5112
Techniques of group dynamics. 5139
Dynamic "Think" sessions - Summary of brainstorming groups. 5162
Participatn reactor discussion groups. 5171
Techniques of group involvement. 5179

GUIDELINES

Guidelines to effective communication. 5098

HISTORY

Review of basic nutrition concepts. 5059
The new era in nutrition. 5060
Dimensions of administrative management. 5111
A new era in school food service. 5118
Initiating and implementing a new school food service in Salt Lake City Elementary schools. 5209

HOME ECONOMICS EDUCATION

Unified approaches toward nutrition education through school food service and home economics education. 5018

INDUSTRY ROLE

Industry's interest in school food programs. 5125

INFANT DIETS

Nutrition for young minds. 5029

INFORMATION SERVICES

Project on foods and nutrition services in the Public Schools (in North Carolina). 5202

INNOVATION

Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002
Philosophy & need for technical innovation in child nutrition programs. 5213

INSERVICE PROGRAMS

Importance of nutrition education in school food service. 5039

INSTRUCTIONAL AIDS

Consumer education in nutrition. 5000
Open forum. 5165
Training for school food service: some new concepts. 5168

INTEGRATED CURRICULUM

Relating school lunch and classroom teaching. 5159

IRON

Minerals and body structure. 5011
Improving nutrient content of foods served. 5014

IRON-DEFICIENCY ANEMIA

Minerals and body structure. 5011

JOB TRAINING

A systematic training and teaching program. 5158
Training for school food service: some new concepts. 5168

KITCHENS

An administrator's view of school food service. 5074
The impact of school food service, its value to education and its future. 5196

LABOR UNIONS

The school food service labor relations picture. 5147

LAWS

Changes in the law and new legislation--What it means. 5065

LEARNING

Nutrition: A pre-condition to learning. 5024

LEGAL PROBLEMS

Processing contracts for donated commodities. 5077

LEGISLATION

Challenge to the seminar. 5064
Changes in the law and new legislation--What it means. 5065
New developments in school food service. 5097
A new era in school food service. 5118
The school food service production kitchen. 5183
Project on foods and nutrition services in the Public Schools (in North Carolina). 5202
A new decade for school food service.

5211

LOW INCOME GROUPS

Communicating with low income families through the school and child day care food service. 5092
What is nutrition education. 5152
Exploring different ways of meeting nutritional needs. 5190
Florida's expanded nutrition program. 5199

MALNUTRITION

Nutrition: A pre-condition to learning. 5024
Malnutrition in the Western United States. 5025
Nutrition for young minds. 5029
Exploring the need for nutrition education. 5044
Nutrition and social dependency. 5048
Nutrition--A dimension of education. 5051
Malnutrition in the United States. 5055

MANAGEMENT

Coordinating nutrition education in school, home and community. 5030
Are you management knowledgeable? 5070
Case studies. 5073
Purposeful change in school food service programs. 5076
Trends in food service systems, panel discussions. 5078
Organization and coordination of resources. 5085
School feeding programs as an aspect of the educational institution -- Panel discussion. 5086
Quality control of food in the school food service. 5087
Group work session: listening guide for integrating nutrition education into the program. 5094
Review of management functions. 5099
Management functions of school and non school food services. 5100
Functions of participative management. 5105
Motivation and productivity. 5112
Management needs better understanding of food service potentials in planning and using efficient food service facilities. 5115
Methods for analyzing operations in school food service. 5116
The control function in the management of school food service. 5119
The art of directing and communicating. 5120
The more effective school food service supervisor in the larger job. 5122
Qualitative and quantitative control of food. 5131
The School Food Service System. 5132
Panel on characteristics of centralized food service systems. 5136
Procedure for developing, submitting and evaluating individual projects. 5173

MANAGEMENT DEVELOPMENT

Communication - Change. 5124

MANAGEMENT EDUCATION

Dimensions of administrative management. 5111
The more effective school food service supervisor in the larger job. 5122
The people dimension. 5127
Dynamics of motivation. 5140
Creativity in education and management. 5141
Education --A dimension of management. 5175

MANAGEMENT GAMES

Problem solving and conflict resolution. 5083

MANAGEMENT SYSTEMS

A system---What it is and what it does. (Part 2). 5148

MASSACHUSETTS

The Massachusetts school lunch nutritional study. 5198

MEAL COMPOSITE ANALYSIS

Meal frequency and nutrient utilization. 5036

MEAT

Labelling standards and some uses of meat analogs in new meat products. 5062

MEAT SPECIFICATIONS

Labelling standards and some uses of meat analogs in new meat products. 5062

SUBJECT INDEX

MEETINGS

MEETINGS

Conference summary and closing remarks. 5204

MENTAL DEVELOPMENT

Nutrition and mentality. 5037

MENTAL RETARDATION

Nutrition for young minds. 5029

MENU PLANNING

Nutrition at a price: Economics of menu planning. 5180

New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181

Creative approaches to type A menu planning in meeting current social needs. 5182

Food service approaches in schools without full facilities. 5184

METABOLISM

Review of protein and carbohydrate metabolism. 5010

MILK PROGRAMS

A new decade for school food service. 5211

MINERALS

Minerals and body structure. 5011

Trace minerals. 5026

MODELS

Developing alternatives in nutrition education. 5072

The IDEALS Concept--a systems approach to school food service problems. 5108

"KUPS - K nowlege U tilization for P roblem S olving. 5109

Management of human resources. 5123

Nutrition and communication. 5151

A systematic training and teaching program. 5158

An experiment in integrating nutrition education into the elementary school curriculum [A panel]. 5172

MOTIVATION

Nutrition, Learning, Behavior and Motivation. 5012

Dynamics of motivation. 5140

Motivation through communication. 5144

NATIONAL SURVEYS

Recent school food service trends: Implications to nutrition education [Panel 1.] [Panel 2.]. 5040

Malnutrition in the United States. 5055

Implications of the National nutritional study. 5219

NEW FOODS

New foods in child nutrition programs: FNS "new food" notices. 5189

Products and systems evaluated and industry liaison. 5194

NEW JERSEY

Recommendations and implications of the Rutgers effort. 5110

Truck and routing option (a model based on the distribution of donated commodities). 5186

Why New Jersey schools do or do not participate in school feeding programs. 5216

NORTH CAROLINA

Other current projects. 5205

NUTRIENT CONTENT DETERMINATION

Meal frequency and nutrient utilization. 5036

NUTRIENT INTAKE

Methodology related to acceptability, cost & nutrition. 5071

Nutrition in school food service. 5208

NUTRIENT QUALITY DETERMINATION

Food regulations, nutrition & nutrition labeling. 5063

Motivation for acceptance of high nutrient food: (consideration of assumption no. 5). 5088

Motivation for acceptance of high nutrient foods (consideration of assumptions no. 1-4). 5104

NUTRIENT REQUIREMENTS

New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181

Nutrition in school food service. 5208

NUTRIENT STANDARDS

Food regulations, nutrition & nutrition labeling. 5063

New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181

Nutrition in school food service. 5208

Philosophy & need for technical innovation in child nutrition programs. 5213

tion in child nutrition programs. 5213

NUTRIENT VALUES

Explanation of food composition tables and comparison of actual intake with recommended intake. 5008

Improving nutrient content of foods served. 5014

Recommendations and implications of the Rutgers effort. 5110

NUTRITION

Consumer education in nutrition. 5000

Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002

Guidelines for adequate nutrition. 5003

Vitamins and body structure. 5007

Minerals and body structure. 5011

Nutrition, Learning, Behavior and Motivation. 5012

Sensible nutrition. 5013

Nutrition: A pre-condition to learning. 5024

Nutrition and mentality. 5037

Rap sessions with Dr. Perryman--A dialogue with seminar participants. 5045

The behavioral cybernetic components of human nutrition. 5049

Textured vegetable protein (TVP). 5052

Review of basic nutrition concepts. 5059

The three A's of change - Anticipating, Accepting, Actuating. 5066

Ecological pressures on nutritional resources. 5107

Exploring different ways of meeting nutritional needs. 5190

Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 5193

NUTRITION EDUCATION

Consumer education in nutrition. 5000

"Talk-ins"--Summary of group reports: Role of the school food service in nutrition education. 5001

Implementing nutrition education in school food service. 5005

Panel: Become involved in nutrition education. 5017

Unified approaches toward nutrition education through school food service and home economics education. 5018

Roles and challenges of school food service in nutrition education. 5019

Be creative in nutrition education. 5022

Intra-State group meeting to discuss alternatives. 5027

Coordinating nutrition education in school, home and community. 5030

Adventures in nutrition education resources no. 1 -- nutrition education resource materials presentation with emphasis given to the role of the School Food Service. 5031

Nutritional aspects of engineered foods and delivery systems in school food service. 5033

Importance of nutrition education in school food service. 5039

Recent school food service trends: Implications to nutrition education [Panel 1.] [Panel 2.]. 5040

Opinions of nutrition education. 5041

Panel: Where do I begin and what do I do in nutrition education. 5042

Role of nutrition education in the nutrition decade. 5043

Exploring the need for nutrition education. 5044

A new look at nutrition education --- The time capsule. 5046

Nutrition--A dimension of education. 5051

Is education meeting the nutrition challenge of today? What should be done? 5053

Nominal group process for defining the problems in nutrition education. 5054

What is nutrition education: Why nutrition education? 5056

The scope of current nutrition education efforts [Panel]. 5057

Nutrition education - A new dimension. 5058

The new era in nutrition. 5060

Developing alternatives in nutrition education. 5072

Communication methods and media in nutrition education programs. 5082

School feeding programs as an aspect of

the educational institution -- Panel discussion. 5086

Motivation for acceptance of high nutrient food: (consideration of assumption no. 5). 5088

New developments in school food service. 5097

Implications for program planning in school food service. 5103

Motivation for acceptance of high nutrient foods (consideration of assumptions no. 1-4). 5104

Understanding the community social system. 5106

"KUPS - K nowlege U tilization for P roblem S olving. 5109

Needed: Public relations for program expansion. 5114

Challenge for school food service. 5137

Creative approaches to problem solving. 5142

Developing community support of nutrition education programs. 5146

Nutrition and communication. 5151

What is nutrition education. 5152

Adventures in nutrition education resources ii--Mini workshops with Dairy Council, Inc. 5153

Nutrition education: Selecting and organizing material for different age groups. 5154

Integrating nutrition education into the school curriculum. 5155

Student involvement in school food service and nutrition programs. 5156

Nutrition education: Resources available for the school food service supervisor (A panel discussion). 5157

Relating school lunch and classroom teaching. 5159

It can be done. 5161

School lunch room as a living laboratory. 5169

Techniques for teaching nutrition to children. 5170

An experiment in integrating nutrition education into the elementary school curriculum [A panel]. 5172

Procedure for developing, submitting and evaluating individual projects. 5173

OEO--The emergency food and medical services program and nutrition education. 5197

Florida's expanded nutrition program. 5199

School food service nutrition education finance project. 5200

Dollars and sense of nutrition education. 5210

Statement of FNS policy on nutrition education & training. 5214

Related nutrition programs. 5215

Bibliography. 5218

NUTRITION POLICY

Philosophy & need for technical innovation in child nutrition programs. 5213

Statement of FNS policy on nutrition education & training. 5214

NUTRITIONAL LABELING

Consumer education in nutrition. 5000

Food regulations, nutrition & nutrition labeling. 5063

NUTRITIONAL QUALITY

Food regulations, nutrition & nutrition labeling. 5063

Recommendations and implications of the Rutgers effort. 5110

Philosophy & need for technical innovation in child nutrition programs. 5213

ORGANIZATION

Introduction to the Seminar. 5061

Organizing centralized school food service systems. 5067

Planning: Planning a centralized School Food Service System. 5068

Techniques of group dynamics. 5139

A system--What it is and what it does. (Part 2). 5148

ORGANIZATIONS

Identification of communication problems in organizations. 5090

PALATABILITY RATINGS

Testing of products is essential. 5185

PERSONNEL

Staffing and training personnel for centralized school food service systems. 5150

PERSONNEL MANAGEMENT

Staffing the school food service. 5084
 Personnel training--A dimension of management. 5126
 The school food service labor relations picture. 5147
 Training for school food service: some new concepts. 5168
 Education --A dimension of management. 5175

PLANNING

An administrator's view of school food service. 5074
 Planning short and long range objectives for the future of the school food services. 5130
 Dollars and sense of nutrition education. 5210

POPULATION GROWTH

At the threshold of attainment. 5212

POPULATION TRENDS

Current demands on the School Food Service System. 5207

POULTRY

Labelling standards and some uses of meat analogs in new meat products. 5062

PREDICTION

Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002

PRESCHOOL CHILDREN (2-5 YEARS)

What is nutrition education. 5152

PROBLEM SOLVING

Purposeful change in school food service programs. 5076
 Problem solving and conflict resolution. 5083
 Creative approaches to problem solving. 5142
 Dynamic "Think" sessions - Summary of brainstorming groups. 5162

PROCEEDINGS

Conference summary and closing remarks. 5204

PROCESSED FOODS

New foods in child nutrition programs: FNS "new food" notices. 5189
 Products and systems evaluated and industry liaison. 5194
 The impact of school food service, its value to education and its future. 5196

PROGRAM DESIGN

Products and systems evaluated and industry liaison. 5194

PROGRAM EVALUATION

Food service approaches in schools without full facilities. 5184
 Other current projects. 5205
 Philosophy & need for technical innovation in child nutrition programs. 5213

PROGRAM PLANNING

Implications for program planning in school food service. 5103
 Other current projects. 5205

PROGRAMED INSTRUCTION

Training for school food service: some new concepts. 5168

PROGRAMS

Nominal group process for defining the problems in nutrition education. 5054
 Student involvement in school food service and nutrition programs. 5156

PROJECTS

Project review. 5174

PROTEIN FOODS

Exploring different ways of meeting nutritional needs. 5190

PROTEINS

Review of protein and carbohydrate metabolism. 5010
 Improving nutrient content of foods served. 5014

PUBLIC RELATIONS

Needed: Public relations for program expansion. 5114
 Dynamic "Think" sessions - Summary of brainstorming groups. 5162

PURCHASING

Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 5220

QUALITY CONTROL

Quality control of food in the school food service. 5087

RECOMMENDED DIETARY ALLOWANCES

Guidelines for adequate nutrition. 5003
 Explanation of food composition tables

and comparison of actual intake with recommended intake. 5008
 How up-to-date is your nutrition knowledge? 5021
 New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181
 Nutrition in school food service. 5208

REGIONAL SURVEYS

Recent school food service trends: Implications to nutrition education [Panel 1.] [Panel 2.]. 5040

RESEARCH

Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002
 Training for school food service: some new concepts. 5168
 Other current projects. 5205
 Statement of FNS policy on nutrition education & training. 5214

RESISTANCE TO CHANGE

The three A's of change - Anticipating, Accepting, Actuating. 5066

RESOURCE GUIDES

Nutrition education: Resources available for the school food service supervisor (A panel discussion). 5157

SATELLITE

Food microbiology: Theoretical basis and popularized material. 5016
 Trends in food service systems, panel discussions. 5078
 The school food service production kitchen. 5183
 The Baltimore school lunch story. 5217

SCHOOL ADMINISTRATION

Why New Jersey schools do or do not participate in school feeding programs. 5216

SCHOOL CHILDREN (6-11 YEARS)

Methodology related to acceptability, cost & nutrition. 5071
 Food service approaches in schools without full facilities. 5184
 Nutrition in school food service. 5208
 Initiating and implementing a new school food service in Salt Lake City Elementary schools. 5209

SCHOOL COMMUNITY RELATIONS

Reaching significant publics: The state of the boy, 1971. 5135
 Reaching significant publics: The parent and community involvement. 5138
 Developing community support of nutrition education programs. 5146

SCHOOL FOOD SERVICE

"Talk-Ins"--Summary of group reports: Role of the school food service in nutrition education. 5001
 Implementing nutrition education in school food service. 5005
 Panel: Become involved in nutrition education. 5017
 Unified approaches toward nutrition education through school food service and home economics education. 5018
 Roles and challenges of school food service in nutrition education. 5019
 How up-to-date is your nutrition knowledge? 5021
 Panel: Problems encountered in school food service. 5023
 Cultural food patterns and school food service. 5028
 Adventures in nutrition education resources no. 1 -- nutrition education resource materials presentation with emphasis given to the role of the School Food Service. 5031
 Nutritional aspects of engineered foods and delivery systems in school food service. 5033
 Importance of nutrition education in school food service. 5039
 Panel: Where do I begin and what do I do in nutrition education. 5042
 Is education meeting the nutrition challenge of today? What should be done? 5053
 The new era in nutrition. 5060
 Labelling standards and some uses of meat analogs in new meat products. 5062
 Challenge to the seminar. 5064
 Planning: Planning a centralized School Food Service System. 5068
 Centralized food service systems-A review. 5069
 Are you management knowledgeable? 5070
 Case studies. 5073

An administrator's view of school food service. 5074
 Purposeful change in school food service programs. 5076
 Extent of the problem involved. 5079
 Communication and effecting change. 5080
 Expanding the conventional school food service program. 5081
 Staffing the school food service. 5084
 Organization and coordination of resources. 5085
 School feeding programs as an aspect of the educational institution -- Panel discussion. 5086
 Quality control of food in the school food service. 5087
 New developments in school food service. 5097
 Review of management functions. 5099
 Management functions of school and non school food services. 5100
 Children's perception of food. 5101
 Utilizing outside contractors to expand school food service operations. 5102
 Implications for program planning in school food service. 5103
 The IDEALS Concept--a systems approach to school food service problems. 5108
 Recommendations and implications of the Rutgers effort. 5110
 Computers- A division of management. 5113
 Methods for analyzing operations in school food service. 5116
 White House Conference recommendations applicable to school food service. 5117
 A new era in school food service. 5118
 The control function in the management of school food service. 5119
 The art of directing and communicating. 5120
 The school food service administrator and the computer. 5121
 Management of human resources. 5123
 Industry's interest in school food programs. 5125
 The people dimension. 5127
 Food management in school food service. 5129
 Planning short and long range objectives for the future of the school food services. 5130
 Qualitative and quantitative control of food. 5131
 Experiences in using management services. 5133
 Cost of finances in centralized food service systems. 5134
 Panel on characteristics of centralized food service systems. 5136
 Challenge for school food service. 5137
 Techniques of group dynamics. 5139
 Creativity in education and management. 5141
 The school food service labor relations picture. 5147
 Youth speaks: Student involvement in school food service --a panel discussion. 5149
 Staffing and training personnel for centralized school food service systems. 5150
 Integrating nutrition education into the school curriculum. 5155
 Student involvement in school food service and nutrition programs. 5156
 It can be done. 5161
 Dynamic "Think" sessions - Summary of brainstorming groups. 5162
 The school food service production kitchen. 5183
 Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 5187
 Control of use of space and equipment. 5188
 Exploring different ways of meeting nutritional needs. 5190
 The contractor supplying a school food service package. 5195
 The impact of school food service, its value to education and its future. 5196
 The Massachusetts school lunch nutritional study. 5198
 School food service nutrition education finance project. 5200
 A new decade for school food service.

SCHOOL LUNCH

5203
Conference summary and closing remarks. 5204
Directing and communications in a central system. 5206
Current demands on the School Food Service System. 5207
Philosophy & need for technical innovation in child nutrition programs. 5213
Implications of the National nutritional study. 5219

SCHOOL LUNCH
Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002
Improving nutrient content of foods served. 5014
Summary of discussion groups: "Use of food composition tables to determine nutrient content of a type "A" lunch. Discussion group no. 3. 5050
Centralized food service systems-A review. 5069
Are you management knowledgeable? 5070
School Lunch Task Force Report. 5089
Group work session: listening guide for integrating nutrition education into the program. 5094
How to capitalize on student food preference patterns. 5095
Panel: Challenges which must be met to assure a successful food service program and the importance of good communication between school lunch personnel and the students, teachers, parents and principals in meeting these challenges. 5096
The Baltimore school lunch story. 5217

SCHOOL LUNCH PROGRAMS
Food regulations, nutrition & nutrition labeling. 5063
Changes in the law and new legislation--What it means. 5065
Methodology related to acceptability, cost & nutrition. 5071
Communicating with low income families through the school and child day care food service. 5092
Initiating and implementing a new school food service program. 5093
Management needs better understanding of food service potentials in planning and using efficient food service facilities. 5115
Relating school lunch and classroom teaching. 5159
School lunch room as a living laboratory. 5169
New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181
Food service approaches in schools without full facilities. 5184
Truck and routing option (a model based on the distribution of donated commodities). 5186
New foods in child nutrition programs: FNS "new food" notices. 5189
The impact of school food service, its value to education and its future. 5196
Southwest Region's response to the challenge of nutrition education. 5201
Other current projects. 5205
Nutrition in school food service. 5208
Initiating and implementing a new school food service in Salt Lake City Elementary schools. 5209
A new decade for school food service. 5211
Why New Jersey schools do or do not participate in school feeding programs. 5216
Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 5220

SCHOOL SYSTEMS
Why New Jersey schools do or do not participate in school feeding programs. 5216

SEMINARS
Introduction to the Seminar. 5061
Challenge to the seminar. 5064
An administrator's view of school food service. 5074
Seminar evaluation. 5160
Evaluation on Nutrition Education Seminar. 5164
Goal setting. 5166

Seminar evaluation. 5176
Seminar evaluation plan [2] Reference list [3] Seminar participants. 5177
Seminar projects and notes on program structure. 5178

SENSORY APPRAISAL
Sensory evaluation of foods. 5015

SIMULATION
Problem solving and conflict resolution. 5083

SOCIAL CONFORMITY
Nutrition and social dependency. 5048
Reaching significant publics: The state of the boy, 1971. 5135

SOCIOLOGY
The three A's of change - Anticipating, Accepting, Actuating. 5066
Understanding the community social system. 5106

SOYBEAN PRODUCTS
Labelling standards and some uses of meat analogs in new meat products. 5062

SPECIFICATIONS
Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 5220

SPEECHES
At the threshold of attainment. 5212

STATE GOVERNMENT
Centralized food service systems-A review. 5069
Management needs better understanding of food service potentials in planning and using efficient food service facilities. 5115

STORAGE
The impact of school food service, its value to education and its future. 5196

STUDENT INVOLVEMENT
Panel: Challenges which must be met to assure a successful food service program and the importance of good communication between school lunch personnel and the students, teachers, parents and principals in meeting these challenges. 5096
Youth speaks: Student involvement in school food service - a panel discussion. 5149

STUDENT PARTICIPATION
Methodology related to acceptability, cost & nutrition. 5071
Nutrition education: Selecting and organizing material for different age groups. 5154
Student involvement in school food service and nutrition programs. 5156
Relating school lunch and classroom teaching. 5159
Dynamic "Think" sessions - Summary of brainstorming groups. 5162
The Massachusetts school lunch nutritional study. 5198
Why New Jersey schools do or do not participate in school feeding programs. 5216

SUMMER PROGRAMS
Related nutrition programs. 5215

SURPLUS COMMODITIES
The contractor supplying a school food service package. 5195

SURVEYS
Methodology related to acceptability, cost & nutrition. 5071
The Massachusetts school lunch nutritional study. 5198
Why New Jersey schools do or do not participate in school feeding programs. 5216

SYMPOSIUM
Conference summary and closing remarks. 5204

SYNTHETIC FOODS
New food products and food preparation techniques. 5191
What will we be eating tomorrow. 5192

SYSTEMS ANALYSIS
A system---What it is and what it does. 5075
Organization and coordination of resources. 5085
The School Food Service System. 5132
A system---What it is and what it does. (Part 2). 5148
Products and systems evaluated and industry liaison. 5194

SYSTEMS APPROACH
The IDEALS Concept--a systems approach to school food service problems. 5108

TASTE
Sensible nutrition. 5013

TEACHING AIDS
Writing behavioral objectives. 5167

TEACHING GUIDES
It can be done. 5161

TEACHING METHODS
Banquet and activity features. 5163
Training for school food service: some new concepts. 5168

TEACHING TECHNIQUES
A systematic training and teaching program. 5158
Techniques for teaching nutrition to children. 5170

TECHNOLOGY
Development of a central commissary in industry. 5091

TEXTURED VEGETABLE PROTEINS
Textured vegetable protein (TVP). 5052

TRACE ELEMENTS
Trace minerals. 5026

TRAINING
Personnel training--A dimension of management. 5126

TRANSPORTATION
Truck and routing option (a model based on the distribution of donated commodities). 5186

TYPE A LUNCH
New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181
New foods in child nutrition programs: FNS "new food" notices. 5189
Nutrition in school food service. 5208

U.S. DEPT. OF AGRICULTURE
School food service nutrition education finance project. 5200
The Baltimore school lunch story. 5217

UNITED STATES
Malnutrition in the Western United States. 5025
Dollars and sense of nutrition education. 5210

UNSATURATED FATS
Polyunsaturated fats--Life span--Cardio-vascular disease. 5035

URBANIZATION
Current demands on the School Food Service System. 5207

USDA FOOD AND NUTRITION SERVICE
Statement of FNS policy on nutrition education & training. 5214

VITA-PAK
The Baltimore school lunch story. 5217

VITAMINS
Vitamins and body structure. 5007

WASHINGTON (STATE)
Other current projects. 5205

WEIGHT CONTROL
Calories, energy and weight control. 5006

WHITE HOUSE CONFERENCE ON CHILDREN
White House Conference recommendations applicable to school food service. 5117

WORKSHOPS
Group work session: listening guide for integrating nutrition education into the program. 5094
Adventures in nutrition education resources ii--Mini workshops with Dairy Council, Inc. 5153
It can be done. 5161
Related nutrition programs. 5215

WORLD PROBLEMS
Food--Feeding---Understanding. 5145

YOUNG ADULTS (20-34 YEARS)
Today's youth - A new breed of cat. 5128

PERSONAL AUTHOR INDEX

- Allen, A Dale 5066
 Alsmeyer, Richard H 5062
 Altschul, Aaron 5002
 Anderson, Rae 5096
 Applebaum, Gertrude 5067
 5068, 5136, 5150
 Bardwell, Flora 5003, 5004
 Bartlett, Lawrence 5069
 Bash, Wade 5070
 Beck, James D 5151
 Berdahl, E M 5005, 5152
 Bickel, Arlene 5153
 Bird, Kermit 5189
 Bjorklund, Lila 5096
 Bogyo, S W 5190
 Bottger, Jean 5142
 Bowers, James 5071
 Boyd, Pannie Lee 5154, 5155
 Boyd, Patricia 5023
 Boyle, Patrick 5072
 Briggs, Howard W 5195
 Briggs, Paul 5196
 Brinkman, G Lynn 5006, 5007
 5008, 5009, 5010, 5011, 5059
 Brooks, Karl M 5012
 Brown, O C 5197
 Budz, Ted 5052
 Burenheide, Eleanor 5017
 Callahan, Dorothy L 5198
 Camp, Susan C 5199
 Campbell, Mary L 5046
 Carr, Grace 5156
 Caul, Jean 5013
 Chichester, Clinton O 5000
 Clement, Sara 5157
 Coleman, Mary 5014, 5015
 5016, 5191
 Collins, George J 5074
 Conrade, George R 5075
 Craig, David G 5158
 Critser, Mary 5172
 Cronan, Marion L 5159
 Cruce, D G 5160
 David, Beatrice 5040
 David, Beatrice Donaldson
 5076
 Del Castillo, Juan 5077
 Dickey, Eugene 5061, 5078
 Dobbins, Frances W 5161
 Dobbins, Francis 5017
 Edmonson, J E 5192
 Enloe, Cortez F 5060
 Enloe, Dorte F 5163
 Eshbach, Charles E 5079, 5080
 Farley, Thomas J 5081
 Ferguson, Allie E 5018
 Fett, John 5082
 Filley, Alan C 5083
 Flanagan, Thelma 5084, 5085
 Flanagan, Thelma G 5019
 Flannagan, Thelma 5200
 Ford, Clinita A 5165
 Fox, Hazel 5020, 5021, 5022
 Frohreich, Lloyd 5086
 Gant, James L 5166
 Gardner, Sherwin 5063
 Gay, Joan 5153
 Gerhard, Carolyn M 5183
 Gillig, Eleanor M 5087
 Glaus, F Wayne 5088
 Goertz, Grayce 5089
 Good, Gene E 5201
 Gordon, Michael 5090
 Graham, Jerry 5091
 Gravatt, Arthur 5092
 Griffith, William 5069, 5078
 Griffiths, I T 5093
 Griney, Gertrude 5168
 Grobstein, Irene 5023
 Guthrie, Helen 5024, 5095
 Guthrie, Helen A 5157
 Handley, Harold 5096
 Hansen, R G 5025
 Harris, Betty 5153
 Head, Mary K 5202
 Hekman, Edward J 5097, 5203
 5204
 Hendricks, D G 5026
 Hiemstra, Stephen 5202, 5205
 Higbee, Arthur L 5098
 Hitchcock, M J 5061
 Hitchcock, Mary Jo 5069
 5099, 5100
 Hoeflin, Ruth 5101
 Holgate, Marjorie 5102
 Howtow, Eleanor 5206
 Hunter, M B 5103
 Hunter, Mildred B 5104, 5105
 Hutchcroft, Etha 5040
 Ippolite, Bruno 5086
 Isreal, Pam 5156
 Jerome, Norge W 5028
 Johnson, Donald E 5106
 Johnson, Mary E 5107
 Johnson, Nancy E 5029
 Johnston, James T 5108
 Kaufman, Mildred 5030
 Keiser, James 5180
 Kendrick, Jean 5031
 Kent, Franklin 5207
 King, Harold 5082
 Kiser, Barbara 5032
 Kobriger, Annette 5172
 Kohl, John 5109
 LaChance, Paul A 5033, 5208
 Lachange, Paul A 5110
 Larson, June 5023
 Latini, Mildred 5034
 Lauscher, Florence 5057
 Leidgh, Mary 5111
 Lundberg, Donald E 5112
 Lutz, Raymond 5113
 Lynn, Robert A 5114
 MacNulty, Bradford S 5115
 Madina, Ben 5023
 Maeder, Richard F 5179
 Mahaffy, Mary J 5116
 Mahoney, A W 5035
 Mahoney, A W 5036, 5037
 5038, 5117
 Mare, D Dela 5209
 Martin, Josephine 5118, 5119
 5120
 Matthews, M Eileen 5116
 Mayfield, Carol 5017
 McClendon, Bessie R 5167
 McCloud, Ted 5069, 5078
 5121
 McCullough, Jane F 5122
 McGee, Helen 5123
 McKinley, Marjorie 5168
 McKinney, Beatrice 5039
 5169
 McLean, William D 5187
 Meiller, Larry 5082
 Mennes, Mary E 5057, 5124
 Mitchell, Norman 5210
 Moskowitz, Ruth B 5184
 Murphy, William B 5125
 Nelson, Robert J 5040
 Newman, Margie 5170
 Ninemeier, Jack 5040
 O'Ferrell, Michael 5041
 Odland, Lura M 5061
 Olsen, Cecil F 5126, 5127
 Olsson, Philip C 5211
 Ostenso, Grace 5181
 Owens, Richard 5128
 Page, David R 5129
 Perryman, John 5043, 5064
 5130
 Perryman, John N 5212
 Peterson, Bernadine 5057
 Post, Edward J 5172
 Pratt, Eleanor 5131, 5136
 Pringle, Dorothy J 5044
 Regan, Elizabeth 5057
 Reiss, Elsworth 5077
 Rhoads, Dean D 5132
 Richard, Ruth 5182
 Rorex, Herbert 5069, 5213
 Rosenfield, Daniel 5214
 Saadeh, Mary A 5046
 Sabine, Creta 5175
 Savage, Jane 5047
 Schaefer, Arnold E 5219
 Schmallenberg, M C 5086
 Schober, Rudolph A 5133
 Schwartzkoph, Edward 5017
 Searing, O L 5134
 Sebring, Robert 5135
 Shear, Twyla 5157
 Shugart, Grace 5168
 Simpson, Ena 5096
 Simpson, Eva 5215
 Smith, Charles U 5048
 Smith, Karl U 5049
 Smith, Stanley 5078, 5136
 5188
 Snow, Cluff 5137
 Snyder, Abram 5138
 Stalker, John C 5065
 Stamper, William D 5193
 Stock, Garfield 5139
 Stock, Garfield R 5140
 Stoddard, Patricia 5096
 Stone, Winifred O 5179
 Stoneham, Joel M 5185
 Straus, Lewis B 5216
 Strother, George 5141
 Sullivan, Elizabeth 5057
 Taxhorn, Scott 5051
 Terrell, Robert N 5052
 Thatch, Daymon 5186, 5216
 Tuxhorn, Scott 5053
 Umphery, Robert E 5217
 Vaden, Allene 5142, 5143
 Vaden, Richard 5143
 Van de Ven, Andrew 5054
 Van Housen, Ardith 5017
 Voichick, Jane 5055
 Wakefield, Lucille 5056
 Wass, Donald 5144
 Watkins, Margaret 5057
 Weagly, Eleanor G 5217
 Weckel, Kenneth G 5145
 West, Helen 5058
 Whitcomb, Roger 5017
 White, Virginia 5078
 Winawer, Henry H 5194
 Woeste, John 5146
 Wortman, Max S 5147
 Wrisley, Albert L 5075, 5148
 5220

TITLE INDEX

- "Come, let us get closer to the fire so we may see what it is we are saying" - A dialogue on communication. 5143
- "KUPS - Knowledge Utilization for Problem Solving. 5109
- "Talk-Ins"--Summary of group reports: Role of the school food service in nutrition education. 5001
- An administrator's view of school food service. 5074
- Adventures in nutrition education resources ii--Mini workshops with Dairy Council, Inc. 5153
- Adventures in nutrition education resources no. 1 -- nutrition education resource materials presentation with emphasis given to the role of the School Food Service. 5031
- Are you management knowledgeable? 5070
- The art of directing and communicating. 5120
- At the threshold of attainment. 5212
- Automated materials handling, labor-saving equipment, and services of food service contractors are in school food service picture. 5187
- The Baltimore school lunch story. 5217
- Banquet and activity features. 5163
- Be creative in nutrition education. 5022
- The behavioral cybernetic components of human nutrition. 5049
- Bibliography. 5218
- Calories, energy and weight control. 5006
- Case studies. 5073
- Centralized food service systems-A review. 5069
- Challenge for school food service. 5137
- Challenge to the seminar. 5064
- Changes in purchasing, storage, delivery and utilization practices and procedures. (A panel presentation) Part 1-Food. 5220
- Changes in the law and new legislation--What it means. 5065
- Changing food habits. 5047
- Children's perception of food. 5101
- Communicating with low income families through the school and child day care food service. 5092
- Communication - Change. 5124
- Communication and effecting change. 5080
- Communication methods and media in nutrition education programs. 5082
- Computers- A division of management. 5113
- Conference summary and closing remarks. 5204
- Consumer education in nutrition. 5000
- The contractor supplying a school food service package. 5195
- The control function in the management of school food service. 5119
- Control of use of space and equipment. 5188
- Conversion and packaging of food products for use where facilities and personnel are limited or non-existent. 5193
- Coordinating nutrition education in school, home and community. 5030
- Cost of finances in centralized food service systems. 5134
- Creative approaches to problem solving. 5142
- Creative approaches to type A menu planning in meeting current social needs. 5182
- Creativity in education and management. 5141
- Cultural food patterns and school food service. 5028
- Current demands on the School Food Service System. 5207
- Developing alternatives in nutrition education. 5072
- Developing community support of nutrition education programs. 5146
- Development of a central commissary in industry. 5091
- Dimensions of administrative management. 5111
- Directing and communications in a central system. 5206
- Dollars and sense of nutrition education. 5210
- Dynamic "Think" sessions - Summary of brainstorming groups. 5162
- Dynamics of motivation. 5140
- Ecological pressures on nutritional resources. 5107
- Education --A dimension of management. 5175
- Evaluation on Nutrition Education Seminar. 5164
- Expanding the conventional school food service program. 5081
- Experiences in using management services. 5133
- An experiment in integrating nutrition education into the elementary school curriculum [A panel]. 5172
- Explanation of food composition tables and comparison of actual intake with recommended intake. 5008
- Exploring different ways of meeting nutritional needs. 5190
- Exploring the need for nutrition education. 5044
- Extent of the problem involved. 5079
- Fats and heart disease. 5009
- Florida's expanded nutrition program. 5199
- Food additives. 5038
- Food is a point of view. 5034
- Food management in school food service. 5129
- Food microbiology: Theoretical basis and popularized material. 5016
- Food regulations, nutrition & nutrition labeling. 5063
- Food service approaches in schools without full facilities. 5184
- Food--Feeding--Understanding. 5145
- Foods fads and fallacies. 5004
- Functions of participative management. 5105
- Goal setting. 5166
- Group work session: listening guide for integrating nutrition education into the program. 5094
- Guidelines for adequate nutrition. 5003
- Guidelines to effective communication. 5098
- How to capitalize on student food preference patterns. 5095
- How up-to-date is your nutrition knowledge? 5021
- The IDEALS Concept--a systems approach to school food service problems. 5108
- Identification of communication problems in organizations. 5090
- The impact of school food service, its value to education and its future. 5196
- Implementing nutrition education in school food service. 5005
- Implications for program planning in school food service. 5103
- Implications of the National nutritional study. 5219
- Importance of nutrition education in school food service. 5039
- Improving nutrient content of foods served. 5014
- Industry's interest in school food programs. 5125
- Initiating and implementing a new school food service in Salt Lake City Elementary schools. 5209
- Initiating and implementing a new school food service program. 5093
- Integrating nutrition education into the school curriculum. 5155
- Intra-State group meeting to discuss alternatives 5027
- Introduction to the Seminar. 5061
- Is education meeting the nutrition challenge of today? What should be done? 5053
- It can be done. 5161
- Labelling standards and some uses of meat analogs in new meat products. 5062
- Malnutrition in the United States. 5055
- Malnutrition in the Western United States. 5025
- Management functions of school and non school food services. 5100
- Management needs better understanding of food service potentials in planning and using efficient food service facilities. 5115
- Management of human resources. 5123
- The Massachusetts school lunch nutritional study. 5198
- Meal frequency and nutrient utilization. 5036
- Methodology related to acceptability, cost & nutrition. 5071
- Methods for analyzing operations in school food service. 5116
- Minerals and body structure. 5011
- The more effective school food service supervisor in the larger job. 5122
- Motivation and productivity. 5112
- Motivation for acceptance of high nutrient food: (consideration of assumption no. 5). 5088
- Motivation for acceptance of high nutrient foods (consideration of assumptions no. 1-4). 5104
- Motivation through communication. 5144
- Needed: Public relations for program expansion. 5114
- New concepts in child nutrition programs: nutrient standard for school feeding, computer-assisted-menu planning. 5181
- A new decade for school food service. 5203
- A new decade for school food service. 5211
- New developments in school food service. 5097
- The new era in nutrition. 5060
- A new era in school food service. 5118
- New food products and food preparation techniques. 5191
- New foods in child nutrition programs: FNS "new food" notices. 5189
- A new look at nutrition education ---The time capsule. 5046
- Nominal group process for defining the problems in nutrition education. 5054
- Nutrition and communication. 5151
- Nutrition and mentality. 5037
- Nutrition and social dependency. 5048
- Nutrition at a price: Economics of menu planning. 5180
- Nutrition education - A new dimension. 5058
- Nutrition education: Resources available for the school food service supervisor (A panel discussion). 5157
- Nutrition education: Selecting and organizing material for different age groups. 5154
- Nutrition for young minds. 5029
- Nutrition in school food service. 5208
- Nutrition--A dimension of education. 5051
- Nutrition, Learning, Behavior and Motivation. 5012
- Nutrition: A pre-condition to learning. 5024
- Nutritional aspects of engineered foods and delivery systems in school food service. 5033
- OEO--The emergency food and medical services program and nutrition education. 5197
- Open forum. 5165
- Opinions of nutrition education. 5041
- Organization and coordination of resources. 5085
- Organizing centralized school food service systems. 5067
- Other current projects. 5205
- Panel on characteristics of centralized food service systems. 5136

TITLE INDEX

- Panel: Become involved in nutrition education. 5017
- Panel: Challenges which must be met to assure a successful food service program and the importance of good communication between school lunch personnel and the students, teachers, parents and principals in meeting these challenges. 5096
- Panel: Problems encountered in school food service. 5023
- Panel: Where do I begin and what do I do in nutrition education. 5042
- Participatn reactor discussion groups. 5171
- The people dimension. 5127
- Personnel training--A dimension of management. 5126
- Philosophy & need for technical innovation in child nutrition programs. 5213
- Planning short and long range objectives for the future of the school food services. 5130
- Planning: Planning a centralized School Food Service System. 5068
- Polyunsaturated fats--Life span--Cardiovascular disease. 5035
- Problem solving and conflict resolution. 5083
- Procedure for developing, submitting and evaluating individual projects. 5173
- Processing contracts for donated commodities. 5077
- Products and systems evaluated and industry liaison. 5194
- Project on foods and nutrition services in the Public Schools (in North Carolina). 5202
- Project review. 5174
- Purposeful change in school food service programs. 5076
- Qualitative and quantitative control of food. 5131
- Quality control of food in the school food service. 5087
- Rap sessions with Dr. Perryman--A dialogue with seminar participants. 5045
- Reaching significant publics: The parent and community involvement. 5138
- Reaching significant publics: The state of the boy, 1971. 5135
- Recent advances & problems in nutrition & food science, and implications for child nutrition programs. 5002
- Recent school food service trends: Implications to nutrition education [Panel 1.] [Panel 2.]. 5040
- Recommendations and implications of the Rutgers effort. 5110
- Related nutrition programs. 5215
- Relating school lunch and classroom teaching. 5159
- Review of basic nutrition concepts. 5059
- Review of management functions. 5099
- Review of protein and carbohydrate metabolism. 5010
- Role of nutrition education in the nutrition decade. 5043
- Roles and challenges of school food service in nutrition education. 5019
- School feeding programs as an aspect of the educational institution -- Panel discussion. 5086
- The school food service administrator and the computer. 5121
- The school food service labor relations picture. 5147
- School food service nutrition education finance project. 5200
- The school food service production kitchen. 5183
- The School Food Service System. 5132
- School lunch room as a living laboratory. 5169
- School Lunch Task Force Report. 5089
- The scope of current nutrition education efforts [Panel]. 5057
- Seminar evaluation. 5160
- Seminar evaluation. 5176
- Seminar evaluation plan [2] Reference list [3] Seminar participants. 5177
- Seminar projects and notes on program structure. 5178
- Sensible nutrition. 5013
- Sensory evaluation of foods. 5015
- Socio-culture aspects of food and eating -- A social scientist's approach (With group discussions). 5032
- Southwest Region's response to the challenge of nutrition education. 5201
- Staffing and training personnel for centralized school food service systems. 5150
- Staffing the school food service. 5084
- Statement of FNS policy on nutrition education & training. 5214
- Student involvement in school food service and nutrition programs. 5156
- Summary of discussion groups: "Use of food composition tables to determine nutrient content of a type "A" lunch. Discussion group no. 3. 5050
- A system---What it is and what it does. 5075
- A system---What it is and what it does. (Part 2). 5148
- A systematic training and teaching program. 5158
- Techniques for teaching nutrition to children. 5170
- Techniques of group dynamics. 5139
- Techniques of group involvement. 5179
- Testing of products is essential. 5185
- Textured vegetable protein (TVP). 5052
- The three A's of change - Anticipating, Accepting, Actuating. 5066
- Today's youth - A new breed of cat. 5128
- Trace minerals. 5026
- Training for school food service: some new concepts. 5168
- Trends in food service systems, panel discussions. 5078
- Truck and routing option (a model based on the distribution of donated commodities). 5186
- Understanding the community social system. 5106
- Unified approaches toward nutrition education through school food service and home economics education. 5018
- Utilizing outside contractors to expand school food service operations. 5102
- Vitamins and body structure. 5007
- What is nutrition education. 5152
- What is nutrition education: Why nutrition education? 5056
- What will we be eating tomorrow. 5192
- White House Conference recommendations applicable to school food service. 5117
- Why New Jersey schools do or do not participate in school feeding programs. 5216
- Why people eat what they eat. 5020
- Writing behavioral objectives. 5167
- Youth speaks: Student involvement in school food service --a panel discussion. 5149

